

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 79

AUGUST 18, 1928

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If It's

Rohe

"Regal"

The Quality Is Unexcelled

Sausage
Hams
Bacon
and
Lard



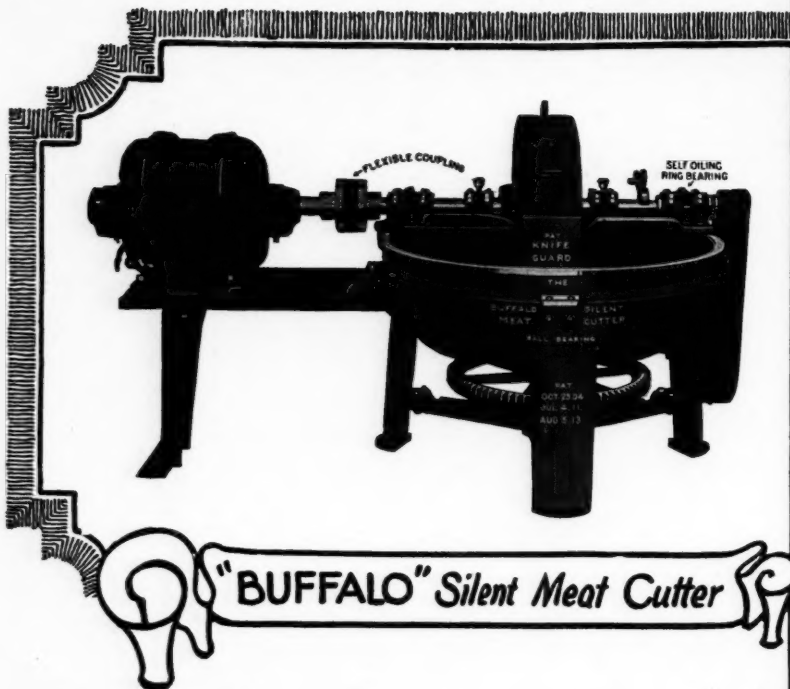
ROHE & BROTHER

Established 1857

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New York City

Export Office: 344 Produce Exchange



Cut Beef and Pork ... in the same batch ... and get a perfect, uniform, finished product!

YOU can put beef and pork together in the bowl of the "BUFFALO" Silent Meat Cutter. It cuts them fine and flaky in one operation without heating or mashing. Thoroughly mixes the pork with the beef. Turns out uniform, highest quality sausage meat, free from lumps or cords. And gives you a greater yield!

Any kind of meat can be cut better and faster, in a "BUFFALO," because the cutting principle is right! The knives pass within a fraction of an inch of the bowl and through a comb. Only through this method of cutting can you be assured of a uniform, high-grade product at the lowest possible cost.

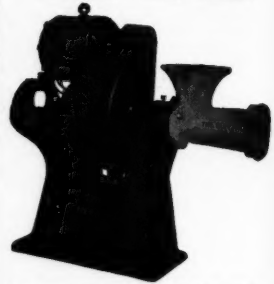
Ask any "BUFFALO" user! There are thousands of them!

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y.

"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

"BUFFALO" Meat Grinder



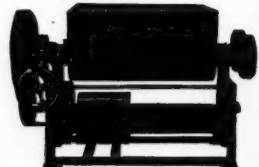
No more grinder troubles when you install a "BUFFALO"

"BUFFALO" Air Stuffer



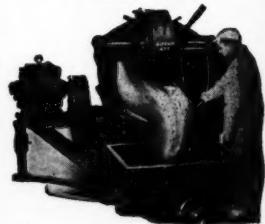
Most sanitary stuffer on the market.

"BUFFALO" Meat Mixer



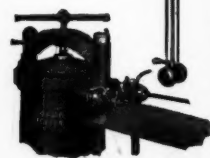
Mixes meat most thoroughly in least time.

"BUFFALO" Self-Emptying Silent Cutter



Cuts and empties a bowl of meat in 4 minutes.

SCHONLAND Patented Casing Puller



Saves 50% to 65% in time and labor

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THE NATIONAL Provisioner

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Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 79. No. 7

AUGUST 18, 1928

Chicago and New York

Better Lighting in the Meat Plant

*Adequate Illumination a Necessity
to Turn Out Products of Quality
and Increase Workers' Efficiency*

Not so many years ago many meat plant operating men thought too much light in a packing plant was a bad thing. It discolored the meat, they believed, and hastened spoilage.

Consequently, many of the older plants were insufficiently lighted. Not enough windows were installed in many of the departments. Others had no access to daylight. And such facilities as there were for artificial lighting were poor.

Today this idea of light causing spoilage is laughed at. Now the trend is toward daylight construction of meat plant buildings.

But new plants and some of the older ones are being made independent of daylight—an unreliable light at best—by the installation of electric outlets in sufficient number to give adequate light under all conditions.

There are many meat packing plants, however, that might profitably give the matter of proper light the thought the importance of the subject deserves.

Why Good Light Is Needed

Proper illumination in most departments of the packinghouse is a necessity if the best work is to be done in an efficient manner.

With good light there is less waste and spoilage of product. There are fewer accidents to workers, and a more loyal and contented working force. Money spent for good lighting is an investment that returns a high

rate of interest every working day of the year.

An illuminating engineer who has just completed a survey of meat packing plants and their lighting needs has written a series of important articles on the subject for THE NATIONAL PROVISIONER. The first of these appears herewith.

In this article the need for adequate illumination is reviewed, and information given as to what constitutes sufficient lighting for meat plant needs.

In future articles methods of illuminating the different departments will be considered.

Lighting for Efficiency

By A. W. Kakilty*

An editorial in a recent issue of THE NATIONAL PROVISIONER is the best possible introduction for this series of articles.

Better Light Better Product

Don't be too quick to blame the men when work is not done as you would have it. Perhaps the cause may be traced to the manner in which the departments are lighted.

It might pay to check up on these points:

Is there an adequate level of illumination over the working area, with a minimum of direct and reflected glare and an absence of sharp shadows?

If this cannot be answered in the affirmative, it is certain that the lighting could be improved. And with improved lighting would come an improvement in the quality of workmanship.

Designing a lighting system for any particular department is a job for someone who specializes in this work. If you plan to revamp your lighting don't experiment. Get in touch with your power company or an illuminating engineer and have the work done right.

It is entitled "The 'Old Must Do' is Costly," and it closes with this statement:

"The 'old must do' rule, regardless of consequences, is a brand of reasoning that may have been justified a few years ago, when competition was less severe and profit margins greater. Today it bears the musty aroma of the dark ages of industrial practice. It has no place among the policies of the modern, progressive meat plant manager."

This statement, applied to obsolete machinery, is even more true and worthy of consideration when applied to obsolete lighting.

Light the Cheapest Aid.

A representative of one of the largest meat packers remarked that, in a packinghouse, illumination is the cheapest thing that can be used commensurate with the results achieved. This sentiment was reiterated and re-emphasized in numerous phases by men working in various capacities in practically all of the plants which were surveyed, from the largest to the smallest.

Why, then, is meat plant lighting permitted to resemble a product of the dark ages? For, despite this universal acceptance of the doctrine of good lighting, it is found that in the majority of instances the illumination is only mediocre.

The purpose, then, of these articles will be to arouse a discussion of the problem, to determine if possible the cause of the extraordinary lag between knowledge and practice.

If meat plants should be lighted, then

*Illuminating Engineer, Benjamin Electric Mfg. Co., Chicago.

one would assume the next step would be to light them!

Why Good Light Is Needed.

In view of the universal agreement on the desirability of good lighting, it appears hardly necessary to point out the reasons for it. However, some of them—brought out by men in the industry themselves—will be briefly reviewed.

If men can see better they can work quicker and more efficiently. That is almost a self-evident statement.

As far as could be learned, there are no figures available in the packing industry to actually prove the dollars and cents value of better lighting. Nor would these figures be decisive, for the cost of production would be based on past performance, and not upon that which is possible under modern methods. However, there are many such statistics available in the manufacturing, machine and motor industries.

It is generally agreed that the production line followed by meat products, from the killing of the animal to the appearance of the finished product on the loading platform, is far in advance of the usual line of production in a machine or motor car plant. Furthermore, in this industry the men are rated as being more highly skilled than the best of mechanics.

Should they not, therefore, be given all of the advantages that would be given similar workmen in a high-grade machine shop?

Good Light Saves Product.

Consider a pork trimming table. As the meat passes the trimming is done,

and the trimmings going into one barrel may net 6c. per pound. But the trimmed meat cuts passing on may net 25c. per pound.

It is not difficult to compute the loss which would result if the light is so poor that the trimmer will throw good meat into the barrel of trimmings.

Furthermore, if the portion passing on is not properly trimmed; if the sides are not smooth or are marred in any way, they cannot be classed as standard and will not bring top price.

Certainly adequate illumination is a necessity here. All the way along the production line the same story can be told.

Can Daylight Be Depended Upon?

Usually care has been taken to provide a maximum of daylight for all operations wherever possible. But is daylight dependable? Would you care to have your product vary as extensively as does the outdoor illumination? How about those stormy summer days and those dark winter ones?

It is a peculiarity of daylight that it is not nearly as dependable as is commonly supposed. The records of the U. S. Weather Bureau office at Chicago for approximately 50 years show that over each twelve months' period there are available only 2,637 hours of sunshine out of a possible 4,457.

This indicates that on many days there is a considerable portion of cloudy and semi-cloudy weather on which, for a plant's most efficient activity, daylight actually fails.

Even on a bright day tests show that illumination from a clear, unobstructed

window is useful only up to a distance of 18 feet from the window.

Added to that, the packing industry works twelve months a year, with as much or more activity in the winter when sunlight is scarce as in the summer, when it is more plentiful.

Light Reduces Accidents.

From a safety standpoint the importance of good lighting cannot be over-emphasized.

We depend upon our eyes for preservation from danger, and the danger is particularly acute in an industry in which sharp knives and cutting tools and machinery play a major role. Other sources of danger are the dimly-lighted corridors and platforms and the dismal stairways.

A great many "loss-of-time" accidents are due to stumbling, falling and striking against hidden objects.

Another item of prime importance in the industry is cleanliness. Illumination can do much to achieve this end both by actual fact and by impression.

It is a curious fact that many of the places along the "visitor's routes" in the packinghouses are so dismal that an impression is created which is just the opposite to the one desired.

Keep Clean and Advertise.

Visiting is advertising, and the result should be to create in the minds of the visitors a desire to purchase the product from the "lovely plant" which they just went through. Instead of that, some of the best plants have been referred to as "old barns." A bright, cheerful interior would eradicate that impression.

Added to that, in a room which is well lighted with no dark corners there is more of a tendency to "tidy up," and little tendency to cast things aside into the corners, or let them remain where they fall.

These cleaner, more cheerful surroundings lead in turn to cleaner and more cheerful workmen. By this means one is enabled to maintain a morale which increases the quality of the work and the loyalty to the firm and which decreases labor turnover.

Forgot All About the Lights.

All this applies not only to old plants, but to new plants just constructed and now under construction.

Frequently we find that attention has been given every item except this—that in order to work one must see. In other words, lighting is either forgotten altogether until the day before opening, or else it is stuck in haphazardly by the architect, with an outlet here and there.

There is only one way to light, and that is by installing a scientifically-laid-

(Continued on page 27.)



PROPER LIGHTING IN AN INDUSTRIAL PLANT PROMOTES EFFICIENCY.

This picture was taken at night in an automobile plant, and shows the advantages of efficient lighting. Even on day work weather conditions do not insure ample light to get best results from chain operations such as those in a packing plant.

Packers do not always stop to think of the advantages of really good lighting. This effect was obtained with 300-watt white bowl lamps fitted with R. L. M. standard dome reflectors. The units are mounted 12 feet above the floor and spaced on 8 by 10 foot centers.

Similar installation, in the opinion of lighting experts, would be equally effective on packinghouse killing and cutting floors.

Good Packaging Solves Sales Problems

Wrapping, Packaging and Marking Meats and Products Reduces Sales Resistance and Makes Better Prices Easier to Get

Packers quite generally have come to realize that the solution to many perplexing problems is to be found in the better, more efficient and more intensive merchandising of meats and meat products.

The subject is a big one. It has many angles and problems which, for the most part, each packer must work out for himself.

Included in it—aside from the basic principle of all sound merchandising, "Sell Right"—are these:

Branding to enable customers to identify products;

Wrapping and packaging to get products to consumers in a clean, sanitary, attractive manner;

Educational advertising to acquaint the public with the desirability and value of meat in the diet;

Advertising to make known and popularize certain products.

And there are others, some of which are general merchandising problems, and some peculiar to the meat industry.

One phase of this merchandising problem has been given more intensive attention recently than some of the others. This is the wrapping, packaging and branding of products, to gain the greatest sales appeal, and make it easy for customers to know certain products, and to call for them by their trade names.

Many Meats Now Packaged

But it is probable that even those packers who have been interested in this development, and who have watched the progress made along this line, do not realize the extent to which the practice is being carried out.

Wrapping, packaging and branding, or trade marking, of meats and meat products has followed largely the lines of least resistance, and has been applied chiefly to sliced bacon, frankfurters, sausage in link and bulk, "ready-to-serve" specialties, lard, bacon squares, etc.

But it has not been confined ex-

clusively to these. Fresh meat cuts and even carcasses are being merchandised in attractive wrappings and under firm and brand names.

Transparent Wrappings

In a recent survey of the meat packing industry made by the Du Pont Cellophane Company many interesting and instructive suggestions in the preparation for sale of meats and meat products are given. Each product is



COLORED WRAPPINGS ARE POPULAR.

Colored transparent wrappings are becoming popular for many meats, particularly hams and "ready-to-serve" specialties. One manufacturer is now wrapping salami in red, green, blue, amber, tango and purple Cellophane wrappings.

The wrapping is kept in place with white string, which is looped at the end to hang up for display.

treated separately, bacon heading the list, as it is to be noted that this is probably the pioneer meat product to be adopted by the unit packaging advance.

It is brought out in this survey that the adoption of transparent wrapping by packers of bacon is due, in most part, to the obvious reasons that the wrap permits the customer to select the lean or the fat meat as desired, that it is grease and air-proof, and that its clean sparkling appearance adds eye appeal to attract the customer.

It also serves the purpose of retarding rancidity and mold, which are the bane of the packer's as well as the retailer's existence.

In speaking of the mold problem, the survey tells of one packer who made extensive tests with transparent wrapped units of bacon. He reported that the meat wrapped in one layer of this material was removed from his smoke house three months after its packaging, and was found to have no traces of mold. The unprotected bacon in the same house showed signs of this condition in ten to twelve days.

Half Pound the Bacon Unit.

The usual size unit of sliced bacon seems to be the one-half pound package, although the pound and quarter-pound items are looked on with favor. The direct wrap is perhaps most common, but at the present time a nationwide advertising campaign is drawing the public attention to bacon packaged in a brightly colored carton with a Cellophane window in the top.

In these days of thrift and conservation an interesting use of the small ends and pieces of bacon which are by-products of the slicing room attracted attention as described in this report. By packaging these odds and ends, which are of first quality, in transparent wrappers and giving them the catchy name of "Bacon Tidbits," one producer was unable to fill the demand at 32c a pound. The best price formerly obtainable was 15c per lb.

Closely following the sections devoted to the merchandising of bacon, comes sausage, great quantities of which, in both meat and link types, are being sold in this wrapping. The new idea that the housewife is able to see the sausages without exposing them to

dust adds to the popularity of the wrap for this particular item.

Amber Wrappings for Ham.

While the colorless wrap is most generally used, the idea of using amber transparent wrapping for hams and ham cuts is advocated as a new note in this line.

This colorful material is suggested as an aid in the marketing of bruised hams. The good slices are cut away from the bruised sections, and two or three used in a wrapped unit. This proves an attractive counter display item.

Picnic hams, which so often are carelessly displayed in a pile on the back of the counter, take on a quality touch and a 2c or 3c raise in value when treated in this manner.

Two particularly interesting and unusual selling ideas for the purveyors of hams also are brought to notice.

The first tells of the dealer who gave considerable time and thought to the merchandising of boneless loin butts. He finally decided to smoke them in stockinet to insure a more compact, uniform and better-colored product, and market them wrapped in the transparent material through which his trade mark could be seen clearly. Their popularity was instantaneous.

Packaging Creates Sales.

Smithfield ham in a wrap of amber Cellophane was the other suggestion offered. This was not so much in regard to its wrapping as to the idea of placing one of the hams on the cigar counter of the hotel where this delicacy was a featured dish, and suggesting on the accompanying card that hams like this could be sent with no trouble to the guests to their friends and families.

The idea of having an unusual gift on hand, without the effort of trying to think of something novel and distinctive, appealed to the guests and was responsible for many orders.

In this day of high rents, kitchenette apartments and housewives who have but few hours to devote to the kitchen, the meat packer finds more outlets for his products by marketing them as the so-called "ready-to-serve" foods.

The attractive packaging and displaying of these foods is commented on in the survey. Among the foods listed as suitable for this method of merchandising are boiled and baked ham, loin roll, baked luncheon loaf, meat and veal loaves, liver sausage, jellied luncheon tongues, head cheese, braunschweiger, bologna, frankfurts and cervelats.

Salami and Skinless Frankfurts.

While colorless transparent wrapping is the usual wrap indicated for these



BACON IN TRANSPARENT WRAPPING.

Transparent wrapping has proved popular for bacon. It protects the meat from dust and dirt, retards mold and rancidity and permits the customer to choose fat or lean as she desires. This sample is wrapped in Cellophane.

with the modern trend in all lines is items, the use of color in accordance creeping in. On the salami recently put out by a well-known firm is found a colored wrapper, some in red, others in green, blue, amber, tango and purple.

The unit is bound with white cord, which ends in a loop at the top, which is designed to allow the meat to be hung up for display in the shop.

While the new development in the skinless frankfurt is not featured in this survey, its increasing popularity merits a passing word. For the fastidious, this is the innovation which allows them to enjoy this famous American delicacy with no squeamishness as to the casing. Each frankfurt is wrapped separately, with twisted ends.

Good Packaging

Adds to Value

Ingenuity can be practiced profitably in the sales department as well as in the production department of a meat business.

One packer used to sell ends and small pieces of bacon—by-products of the slicing room—at 15c per lb.

By packaging these odds and ends in transparent wrapping and labeling them "Bacon Tidbits," he is now able to dispose of his entire production at 32c per pound—and he can't supply the demand.

Attractive packaging and marketing will often solve a troublesome meat merchandising problem.

With the linked franks the units are wrapped in the transparent covering.

The keynote to the whole new idea of the modern demand for the packaging of food products seems to have been summed up in the survey in the following words:

"The housewife is no longer willing to perform any function which she knows someone else can perform better for her—as for instance the slicing of bacon. And, with the tendency of fickle appetites, there is a constant desire for a larger variety of appetizing foods and food combinations.

"This modern method of marketing convenient, sanitary and attractive unit packages may be the means of solving some of the troublesome problems of handling and distribution that have confronted the meat packing industry."

BEEF SHORTAGE FIGURES.

Fewer and lighter weight cattle are on feed in the eight Corn Belt states on August 1, 1928, than at the same time a year ago. The principal shortage is indicated in Ohio, Indiana and Illinois, according to a recent survey of the U. S. Department of Agriculture.

There was a decrease of about 6 per cent in the number of cattle on grain feed for market in the eight leading Corn Belt feeding states on August 1, this year compared to August 1, 1927, according to an estimate made by the Department of Agriculture.

This estimate was based upon reports of cattle feeders as to the comparative numbers on feed on their own farms this year and last, upon estimates by feeders, bankers, and others, of the number on feed this year compared to last, and upon the comparative number of feeder cattle shipped into these states during the first half of these two years.

Reports of feeders as to the probable weights of their cattle when marketed indicate that the average weight of fat cattle during the four months, August to November, will continue to run below last year and that the proportion of heavy steers will probably be less than during this period last year. Nearly 75 per cent of the cattle on feed, as reported, will average under 1,100 pounds when marketed, with around 25 per cent under 900 pounds while only about 6 per cent will average over 1,300 pounds.

The estimated number on feed August 1, 1928, as a percentage of the number on feed August 1, 1927, in the different states was as follows:

Ohio, 85; Indiana, 85; Illinois, 90; Iowa, 92; Missouri, 100; South Dakota, 100; Nebraska, 95; Kansas, 105. Eight states (weighted), 94.3 per cent.

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Grade Standards for Hides and Skins

Government Will Plan for Uniform Selection, Grading and Marketing to Buy and Sell for What They Are

Steps to establish grade standards for hides and skins have been undertaken by the U. S. Department of Agriculture. These will be based on uniform methods of selecting, grading, marketing and receiving hides and skins.

When this plan is finally worked out each grade will be sharply defined, and every factor which has an important bearing on the value of the hide or skin will be included.

In other words, the hide or skin can then be sold definitely on the basis of what it will produce in the way of a finished product, and its value determined thereby.

The full text of the department's announcement outlining this proposed work is as follows:

The work of developing standardized grades for hides and skins for the purpose of assisting and expediting their movement through trade channels, and making it possible to buy and sell hides and skins on the basis of real worth without regard to geographic origin, has been undertaken by the Bureau of Agricultural Economics, United States Department of Agriculture.

To Remedy Existing Abuses.

It has been an old and well-established trade practice to market hides and skins as "New England," "New York State," "Middle West," "Northwestern," "Northern-Southern," "Central Southern," "Far North," etc. As a matter of fact there are several (sometimes dozens) of different grades, take-offs, cures and methods of delivery included in hides coming from a single such area.

Investigations are about to be made throughout the United States by Melvin C. Romberger, associate marketing specialist, to determine

- (1) extreme variations in all essential characteristics,
- (2) practical methods of measuring these variations,
- (3) suitable grade factors for the various kinds and classes of hides and skins, and
- (4) to formulate permissive grade standards for those commodities.

To Outline Grade Standards.

In formulating grade standards,

every important factor which enters into the determination of values of commercial hides and skins will be taken into consideration, and an effort made to properly weight them on the basis of their importance to the finished product. It is this question of what the hide or skin will produce in the way of a finished product that determines its real value.

Because millions of foreign hides and skins are imported yearly, the work of the bureau will ultimately be expanded to cover imported as well as domestic hides and skins.

Uniform methods of selecting, grad-

ing, marketing, and receiving hides and skins are among the things which, unfortunately, the industry now lacks. One inspector may call a hide or skin No. 2 grade, while another inspector may call it No. 1 grade.

With fixed standards understood and accepted by all branches of the industry much confusion and loss would be eliminated. With both parties to a transaction agreeing in advance to accept the official grade standards many controversies now common in the hide and skin industry would be avoided.

In a satisfactory set of grade standards each grade must be sharply defined, and every factor which has an important bearing on the value of the hide or skin included. When that method is faithfully followed a grade name stands for a very definite thing and stands for the same thing at all times, places, and under all circumstances.

That is the situation the United States Department of Agriculture specialists hope ultimately to bring about.

ADOPT STANDARD HIDE TRIM.

The Hide Committee of the Institute of American Meat Packers and the Hide Committee of the Tanners' Council of America recently agreed on a standard trim for hides. This recommendation, which was published in the June 23 issue of THE NATIONAL PROVISIONER, became effective July 1, 1928.

This recommendation provided that "Ears, snouts and lower lips be removed from hides in a green state by the packer, the trimmings to be the property of the packer, and that hides be sold on the trimmed basis with 4 per cent added to the net cured invoice weights by packers in the sale of these hides."

How to Get Best Results.

To aid packers to trim hides properly, the Hide Committee of the Institute of American Meat Packers, E. J. Madden, chairman, has prepared the accompanying diagrams, which were sent to all member companies, together with a bulletin signed by Assistant Vice President Homer T. Davison, giving supplementary suggestions.

In this bulletin the committee directed particular attention to the top figure in the diagram, indicating the trim of snouts and lower lips by a



TO TRIM EARS, SNOUT AND LIPS.

Snouts and lips should be trimmed by a straight line across the corner of the mouth as shown in the top sketch.

In the middle sketch the ear is shown bent back to its normal position, with the base gristle sticking up. The ear can be cut off cleanly by having the knife follow the path indicated by the line.

In the bottom sketch the hide is shown as it should be before going into salt.

straight line across the corner of the mouth. This brings the trim slightly above the nostril hole.

The committee also pointed out that the edible fat tissue at the base of the ears, and the meat above the corners of the mouth, which in ordinary practice is often left on the hide, should be left on the head. Clean take-off at these points will improve the cure of the hides and increase the yield of edible substances of the head, the committee points out.

How to Figure Added Value.

To clarify the matter of invoicing the committee suggested that the 4 per cent be added to the amount of the invoice in accordance with the following example on a thousand hides, sold on the basis of Chicago freight equalized, shipped from Kansas City:

1,000 hides, 50,000 lbs.	
@20c	\$10,000.00
Plus 4 per cent.....	400.00
	<hr/>
	\$10,400.00
Less freight equaliza-	
tion 50,000 lbs.@	
36c cwt.	180.00
	<hr/>
	\$10,220.00

Packers' Convention Plans Headquarters Hotel and Plans for Exhibits Announced

That part of the convention of the Institute of American Meat Packers which will be held in Atlantic City will be held at the Hotel Traymore, according to an announcement made this week by the Institute.

The sessions at Atlantic City will include a series of pre-convention sectional meetings on operating; engineering and construction; sales and advertising; purchasing; public relations, accounting, and chemistry, which will be held on Friday and Saturday, October 19 and 20, and general convention sessions which will be held on Monday and Tuesday, October 22 and 23.

On October 24 the convention will move to New York City to participate in the Conference of Major Industries, which will be held at Columbia University, under the joint auspices of the University and the Institute, with the cooperation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York.

An exhibit of packinghouse machinery, equipment and supplies will be held at the Hotel Traymore in connection with the Institute convention. Full details of the exhibit will be announced in a few days.

Chemists in Meat Packing Packinghouse Day at Institute of Chemistry

The significance of scientific research in the packing industry was recognized on Tuesday, August 14, when an entire day was devoted to its discussion by the Institute of Chemistry of the American Chemical Society, which has been in session for a month at Northwestern University, Evanston, Ill.

Speakers from the industry included Dr. W. D. Richardson, chief chemist of Swift and Company; E. N. Wentworth, director of Armour and Company's Livestock Bureau; Dr. W. Lee Lewis, director of the Department of Scientific Research of the Institute, and Dr. C. Robert Moulton, director of the Department of Nutrition of the Institute. R. H. Gifford of Swift and Company, chairman of an important committee of the Institute, presided during the day. Dr. L. M. Tolman of Wilson & Company, chairman of the Committee on Scientific Research of the Institute, presided at the evening session.

"The meat packing industry owes much of its reputation for efficiency to contributions made directly or indirectly by the chemist," stated Mr. Gifford in his opening remarks.

Packer Chemist a Necessity.

"The modern packing plant of today can no more operate without its chemist or consultant than it can do without its raw materials. Business men have learned that the chemist and his analytical and research laboratory are an indispensable part of their organization."

Dr. W. D. Richardson, chief chemist of Swift and Company, addressed the meeting on the subject of "Vitamins in Relation to Meat and Meat Products." In the course of his talk Dr. Richardson reported briefly on the work accomplished so far in isolating the various vitamins and in understanding them. According to Mr. Richardson there is not, as yet, a great deal of information available regarding vitamins. He suggested that there is a relationship between the vitamin and the hormone. He listed the various vitamins, giving the properties of each.

Value of Animal Nutrition Work.

That the packer is vitally interested in the work accomplished in recent years in the field of animal nutrition was stressed by E. N. Wentworth, director of Armour and Company's Livestock Bureau. Mr. Wentworth emphasized the importance of scientific research in connection with animal nutrition, which has been conducted in an effort to develop the most efficient meat producing animal possible. Ac-

cording to Mr. Wentworth, exhaustive studies are being made by state and federal experiment stations along these lines. The U. S. Bureau of Animal Industry has been especially active, and important contributions are being made every day to this phase of the industry.

Dr. W. Lee Lewis, director of the Department of Scientific Research of the Institute, discussed the development of chemical research in the industrial association, referring specifically to the packing industry.

Industrial Association Research.

"Within the next twenty-five years," said Dr. Lewis, "the industrial association through the scientific agencies will become an increasingly important source of research results. The industrial association as a research agency possesses certain advantages for its purposes over either the university, the government or the individual firm.

"It has all the privileges of close acquaintanceship and association with the particular industry as are possessed by the individual firm; in fact it has a broader contact with its industry, in its entirety, than is possible for the individual firm. This insures a proper perspective of the scientific needs of the industry, as well as a large co-operation in their pursuit. Moreover, the scientific policy of an industrial association can lead its industry to a broader concept of the service of science."

Dr. Lewis spoke specifically of some of the problems in the packing industry which have been studied by the Research Laboratory of the Institute, founded by Thomas E. Wilson, which is conducted at the University of Chicago.

Among the specific studies mentioned by Dr. Lewis, which have led to more efficient methods, are ham souring, the use of sodium nitrite in place of sodium nitrate in curing meat, the possibilities of the use of sodium hypochlorite as a disinfectant, germicide, and deodorant in the packing plant, and the elimination of molds.

Warned Against Food Fads.

Dr. C. Robert Moulton, director of the Institute's Department of Nutrition, who spoke at the evening session, told of the mushroom growth of food fads during the past years. In his opinion, "it is the duty of the chemist to see that the public, or rather, those who educate the public, are correctly informed regarding the truth of these fads."

"There is some truth behind some of the food fads, but there is more fiction," said Dr. Moulton. "There is little or no basis in fact for the statements often made by anti-meat propagandists to the effect that meat is not a good food, that its use will lead to a number of diseases, and that it contains harmful body poisons left by the animal that produced it. Far from being harmful its use in the mixed diet is conducive to good nutrition and good health."

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Hog and Cattle Scare Heads

Hogs at \$13.00 tops and cattle at \$17.00 at Chicago should not be taken too seriously by packer, producer or consumer. This situation has been brought about during the current week by scarcity in supplies on the Chicago market.

There are a lot of hogs that are not selling for thirteen dollars, and a lot of cattle that are not bringing anywhere near seventeen dollars.

The trend in prices for both cattle and hogs is upward, and prices can be expected to continue strong as long as market supplies are as limited as they were during the current week.

It would be a mistake, however, to

translate trade and prospects in terms of top prices alone.

Farm Relief and the Packer

There is a close alliance between the meat industry and agriculture. The industry must look to agriculture for its total supply of raw material.

Agriculture's position in the nation, its production and its marketing methods are, therefore, of vital interest to the packer, the meat manufacturer and the meat retailer.

The industry has watched agriculture's struggle through the deflation period with an anxious eye. It has followed proposed "farm relief" legislation closely; and it has deprecated efforts to make the problem the football of politicians.

Agriculture's problems are not political. They are economic. And there is no patent-medicine cure or endowment-plan remedy which will solve them.

In his presidential nomination acceptance, Herbert Hoover recognized the fact that agriculture presents "the most urgent economic problem in our nation today."

To meet agriculture's problems, he made three major proposals:

1. A more adequate tariff. Because the country's consumers increase faster than its producers, the domestic market must be protected by means of a more adequate tariff than the country now has.

2. Modernization of our great natural system of inland waterways. The accomplishment of this will affect the farmers of the whole inland region of the United States, and would mean such a large increase in returns to the farmer as to cover the construction of these improvements many times over.

3. Reorganization of agriculture's distribution system. This to be brought about by furnishing initial capital and governmental assistance with which to build up the farmer to the control of his own destinies.

These do not sound particularly like vote-catching proposals, but more like a program outlined in the belief that it will go a long way toward meeting not only the problems of present day agriculture, but those which will arise in the future.

Improvement in the agricultural situation will result indirectly in improvement in all industry. It will result in direct improvement in those industries closely allied with agriculture. First among these is meat packing.

Routing Trucks Efficiently

A meat packer who takes considerable pride in his truck fleet, and in operating efficiently, was pleased because his last monthly report showed his fleet had obtained one-half mile more per gallon of gasoline than it ever did before.

In itself this fact may not seem to amount to much. But it means a lot when it is known that this packer's fleet is highly efficient, and that it is operated at a cost as low, if not lower, than any other fleet of similar size operating under similar conditions.

It suggests that no matter how economically a packer may believe he is operating his delivery department, there is always room for improvement. And in this particular case it points out that careful examination of routes to take advantage of the best streets and roads and to avoid traffic congestion and lost time is of considerable importance.

This packer had given much thought to routing his trucks. He thought he had worked out a system that was just about perfect, but further study of the subject revealed where additional savings could be made. And it was by rearranging routes that the extra half mile per gallon of fuel was obtained.

Effectiveness of the routing plan is so important that it is surprising meat packers do not give this subject more consideration. When the truck fleet is large, efficient routing is particularly to be desired.

Nor are wear and tear on the vehicles, fuel costs, drivers' wages, investment and insurance the only reasons why good routing is important.

Some thought and study given to serving the territory with the least mileage and loss of time means also that customers are given better service. And, in this day of severe competition, to be able to serve a little better than a competitor may mean that business will be retained that might otherwise be lost.

Practical Points for the Trade

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Plant Cost Accounting

A small packer in the Southwest has a problem of departmental cost accounting on which he desires aid. He says:

Editor The National Provisioner:

In dividing up "overhead" to departments of a plant killing 900 hogs, 275 cattle and 35 calves per month, we are at a loss as to how to figure an adequate per cent to apply to each department, taking into consideration floor space, machinery, refrigeration, direct labor, sales volume, depreciation and upkeep.

Departments are as follows, with percentage now used:

Fresh pork	35%
Fresh beef	6%
Fresh veal	1%
Sausage	15%
Curing cellar	10%
Dry salt	6%
Smoked meat	4%
Lard	5%
Beef cutting and boning	3%
Hide cellar	3%
Brown grease	2 1/4%
Tankage	4%
Cheese	12%
Oleomargarine	None
Casings	5 1/4%

Any suggestions that would tend to cut down all expense would be appreciated very much. Might add that all expenses for one month will average approximately \$10,000.

This inquiry relative to overhead expense is not entirely clear. We do not know whether the "overhead" includes all operating expenses of the plant, or all operating expenses excepting labor and perhaps some other direct items like packages, supplies, etc.

Any expense item which can be allocated direct to a department should, of course, be handled in that way.

Thus the actual labor employed in the sausage room should be charged to the sausage department, that employed in the hide cellar to the hide department, etc. Packages, direct operating supplies, etc., should be similarly divided insofar as possible.

Other items of expense are usually distributed to the department on various bases, depending on the character of the expense. Building expense (including insurance, taxes, and depreciation) are distributed on a floor space or cubic air space basis.

Fixed charges on machinery and equipment are distributed on the basis of the actual amount of such equipment in each department.

The cost of power and refrigeration should be collected in a separate departmental account, and the total redistributed through the operating departments in proportion to the space refrigerated (taking into consideration the temperature maintained) and the actual power consumed.

Indirect labor and general factory expenses are often spread over the de-

partments on the basis of the direct labor in each. Selling expense and administration expenses also are often charged to the departments on a basis of sales volume.

Short Method Suggested.

Since this concern is a small one and may not be able to work out a great deal of detail, they might possibly use the following short cut bases:

(a) Direct labor, supplies, etc., to be distributed to the departments where used.

(b) Repairs, insurance, taxes, and depreciation distributed on the basis of the approximate physical investment in each department, including both machinery and an equitable portion of the total building investment.

(c) Power and refrigeration expense (separately calculated) on the arbitrary basis worked out by the accountant and plant superintendent in accordance with their best judgment.

(d) Other plant expense on the basis of direct labor.

(e) Selling and administrative expenses on the basis of sales.

This will involve a little calculation at the outset, but no great amount of clerical work after the general percentages are determined.

Do you use this page to get your questions answered?

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner,
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Please send me.....copies of the Short
Form Hog Test for daily figuring.

Name

Street

City

Single copies, 2c; 25 or more, 1c each;
quantities, at cost.

Curing Vat Construction

Which is better, the cement curing vat or the wooden vat?

A Western packer wants to know if there is any objection to the concrete vat. He says:

Editor The National Provisioner:

We understand that several concerns are using concrete vats for sweet pickling and dry curing successfully.

We anticipate experimenting with them and want to know if there are objections to them.

Viewed from a curing standpoint only, there is no objection to the concrete or cement vat. The practicability of these cement or concrete vats, especially in the smaller packing-houses, is sometimes questioned, because they are stationary.

Wood Vats Cheaper and Handier.

Sometimes it is desirable to devote more space in the cellar to the curing of dry salt meats and less to sweet pickle or fancy dry cures. In such cases the cement vats are in the way, and if it is necessary to cure the dry salt meats in these vats the overhauling is inconvenient and a considerably more expensive process.

The movable vats may be transferred from one place to another, and double-decked if necessary when space is at a premium.

The cement or concrete vats cost more to install, but they are durable and sanitary. Some packers regard the cement vat as especially desirable for curing bellies.

There is some difference in design of the vat to be used for dry curing and the one for sweet pickle.

Concrete Vat Construction.

These vats are frequently built of concrete in series, reinforced with small diameter bars to prevent cracks. The two side and two end walls are built with the necessary cross partitions to secure the desired width and depth.

Another plan is to build them of hard-burned brick in stretcher courses, using Portland cement mortar for joints, and then plastering with monolith or plastite cement in two coats, one scratch and one trowel finish coat. If Portland cement plaster is used, the surfaces should be covered with silicate of soda for water-proofing.

The floor of the vats should be raised above the cooler floor, with pipe connection at the bottom for drainage. The top edges should be rounded with two parts cement mortar and one part Portland cement. The walls should be built of mortar, one part cement, two parts sand and four parts small rock or gravel.

Why do long time house?

A prov own sausa says:

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Berliner Sausage Trouble

Why does it take Berliner sausage a long time to dry off in the smoke-house?

A provision dealer who makes his own sausage has trouble with this. He says:

Editor The National Provisioner:

Can you tell me why it takes my Berliner stuffed in bung guts so much longer to dry off in the smokehouse than it takes other sausage such as minced ham? The Berliner stays wet a couple of hours and will not take color.

Without knowing how the meats are handled and the cure given, it is difficult to tell exactly what this inquirer's trouble is.

Probably he has too much water in the product. The meat in Berliner is coarse cut, and will not absorb as much water as the fine cut meats in other sausages do.

The temperature at which the product is smoked is not mentioned. Berliner should be smoked at the lowest possible temperature, say around 90 degs., and finished off at about 110 degs. In the case of minced ham the temperature is run up as high as 150 degs., which of course dries it off faster.

Chill in Curing Hams

A Western packer has been forced to handle his hogs in a somewhat unusual way, due to his slaughtering at another plant. He asks if hams and shoulders from such hogs can be cured. He says:

Editor The National Provisioner:

Our abattoir is 2 miles from our packing plant. Ordinarily our hogs are killed and placed in a cooler or refrigerator at the slaughterhouse. This cooler is held at 38 to 40 degs. The hogs are thoroughly cooled there before being hauled to our packing plant.

Occasionally, however, we find it necessary to bring the fresh-killed hogs to the packing plant, and in some instances place them while warm in a freezer 10 degs. above zero for a couple of hours. We do not leave them there long enough to freeze, but it helps to stiffen them up for cutting. When they are taken out of the freezer they are put into a cooler at 35 to 38 degs.

In your opinion, would it be safe to attempt to cure hams and shoulders that have been handled in this manner?

If the inquirer has sufficient freezer space to put hot hogs in his freezer for a few hours to help firm them up, and if they are not left in long enough for the outside surface to freeze, there would seem to be no reason why the hams and shoulders from such hogs should not be cured.

It is assumed, of course, that the hogs will be fully chilled and that the inside temperature of the hams will be right when they go into cure. This being true, the joints should suffer no handicap from this method of chilling.

It is the inside temperature of the hams that is the important thing in curing.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

LIGHTING THE MEAT PLANT.

(Continued from page 20.)

out system utilizing dependable equipment.

Suppose, instead of the smoothly operating straight-line production, the hog sticking was on the sixth floor; then the hogs were taken in groups of ten down to the basement for dehairing; then back to the third floor for heading; and back up to the sixth for splitting.

Amusing picture of an inefficient plant, isn't it?

Well, it is just as foolish to adhere to the method of placing lighting here and there, rather than lining them up in a sensible, orderly fashion.

What Is Good Lighting?

Before considering artificial illumination in the various departments, it might be well to consider briefly the requirements of good lighting.

The ideal lighting system is one which efficiently provides an adequate level of illumination over the working area, with a minimum of direct and reflected glare, and an absence of sharp distracting shadows.

It is possible to accurately measure this level of illumination in a unit known as a "foot candle."

Here it is unnecessary to enter into a scientific discussion of the definition of a foot candle, but it is a measure of illumination somewhat akin to the pound as a measure of your meat products.

Livestock Claims

Do you get what is coming to you from the railroads on claims for livestock losses?

Are you settling for 50 cents when you are entitled to a dollar?

The law and the facts are fully outlined in the following articles which have appeared in THE NATIONAL PROVISIONER.

"Livestock Shipping Losses" in general, issue of May 26, 1928.

"Losses Due to Delays in Transit," issue of June 9.

"Losses on Animals Crippled in Transit," issue of June 23.

"Dead Animal Losses," issue of July 7.

"Losses Due to Shrinkage in Transit," issue of July 21.

Has your traffic manager seen these articles?

There is also an instrument known as a foot candle meter, which can measure this light as accurately as scales can weigh meat products.

Unfair to Inside Workers.

To give some idea of the variation in illumination, it might be stated that on a sunny day in summer there may be as high as 8,000 foot candles outdoors in the stock yards, whereas inside your plant in the center of the killing floor on a cloudy day you would be fortunate indeed to average 5 foot candles!

Kind of an unequal division, isn't it, when the men who only have to drive the cattle to the chute have 8,000 foot candles, while your expert workers who are responsible for the quality of your finished product have only five?

Therefore, it would be conservative, to say the least, to install a lighting system which would insure an average level of 10 foot candles throughout the entire working area at all times.

The next item to consider is the efficiency of the lighting system. The spacing and location of the units will be considered in a discussion of the various departments.

When cattle buyers go out they do not buy the first load they look at. They look over the stock and attempt to estimate how it will dress, for this determines what they should pay for it. The success of any company depends a great deal upon the ability of these men to buy good stock at the right price. They must know their job.

Likewise, when a new lighting system is to be installed or an old one revamped, it is well to consult lighting specialists who may be maintained in the field by the light and power companies, the lamp companies, or the larger manufacturers of reflector equipment.

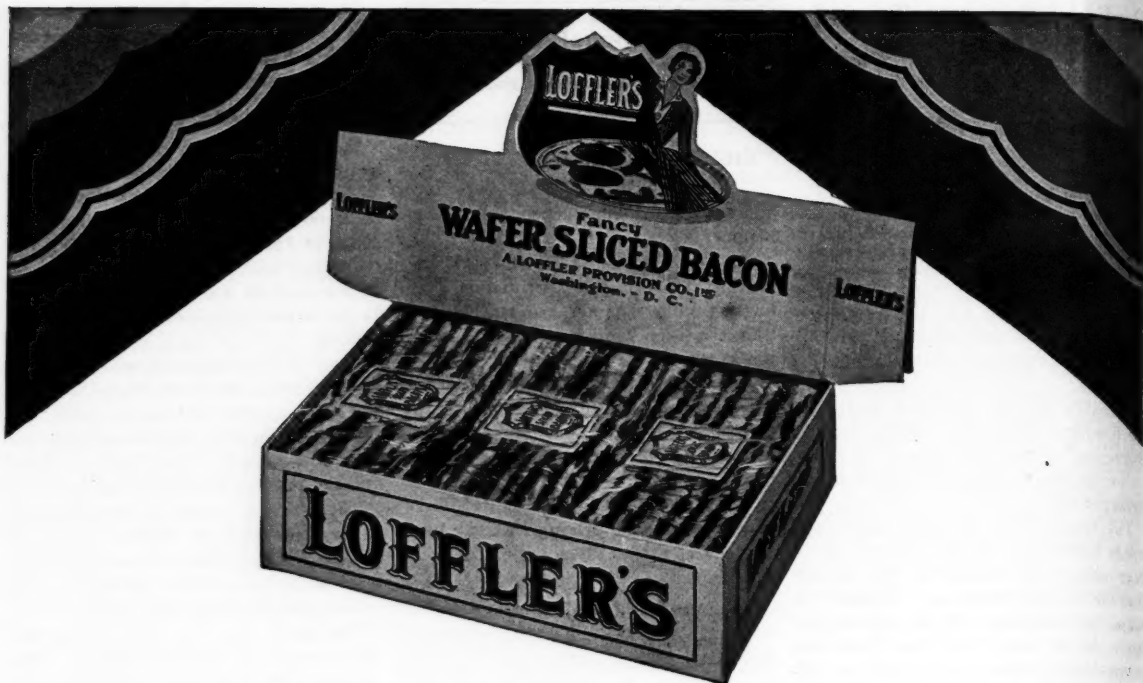
If this cannot be done, it is quite necessary that one man in the plant be well posted on the possibilities in any of the various lighting systems, the correct layout of outlets, and the types of reflectors available for the job on hand.

It pays—as the bankers say—to investigate before you invest.

Cattle and hogs are bought on the hoof, and the desirable thing is to select animals which will furnish the maximum of dressed meat. Similarly, it is wise to select lighting equipment which will provide the maximum of useful illumination.

In the next article in this series Mr. Kakilty will take up the points to be considered in selecting equipment.

He will be glad to answer questions at any time on any point brought up in these articles. Questions may be addressed in care of THE NATIONAL PROVISIONER.



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BEFORE the fall season gets into full swing... before you place orders for fall requirements... you owe it to yourself to look at FENESTRA Paper and make comparisons.

It was comparison that convinced Loffler... and Gobel... and Durr... and a host of other leading packers... that FENESTRA is a better paper.

More transparent... more lustrous... and tougher, it is also dustproof, greaseproof and pliable. It keeps your product fresh and appetizing... free from germs and dust... yet fully visible in a clear, sparkling, inviting package.

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A Page for the Packer Salesman

Salesman or Order Taker?

Difference Between Profit-Maker and Price-Shader

How can the salesman get list prices for his products?

There is a way to do it, perhaps more than one.

Here is how one veteran in the game produces a profit instead of a loss for his firm. Perhaps there is a suggestion here for other salesmen who would like to do the same.

This salesman writes:

Editor THE NATIONAL PROVISIONER:

In a letter from a packer salesman, published in a recent issue of THE NATIONAL PROVISIONER, a statement was made that all meat salesmen, it seems to me, should know and remember. It was:

"Once a salesman is known among his retail trade as one who will shade his price, he need never again expect to stand pat on a price and get it."

Takes Guts to Get the Price.

This statement is absolutely correct. Any man can sell a product if the price is right. But it takes one with "guts" to make a price and stick to it, and to argue a dealer into buying solely on the merits of the product.

My experience in the meat packing game has taken me through many departments of plants. In one of them where I spent several years I learned how small are the margins of profits in many cases. I had it impressed on me with considerable force that a difference in price of a fraction of a cent may mean a loss instead of a profit.

He Gets the Extra Penny.

And believe me, I get that fraction of a cent. I am not paid to produce losses but to earn profits. And the fact that I am able to get the little difference in price is due, I believe, to the fact that I never shade a price.

The most important thing for the meat salesman to know is that it is "want" that makes a market. It is the business of the meat salesman to show what his product will do for the dealer, regardless of price. If he can do this the "want" will have been created, and a sale will result.

There is a difference between a salesman and an order-taker. The first makes sales and gets the price. The second simply sees the order regardless of price.

Yours truly,
MEAT SALESMAN.



Tips for Your Trade

MERCHANDISING CHEAPER CUTS.

Here is how one retail meat merchant is building business on the cheaper cuts. Perhaps there are some on whom you call who will be glad to have this information.

A retailer in a certain city in the Central West is increasing his volume and meeting some severe competition by featuring the cheaper cuts of meats.

This dealer is not selling these cuts by their trade names. Nor does he identify them by that portion of the carcass from which they are cut. Rather he is preparing them for the oven, and selling them by the piece. They are displayed, with the price per pound attached to them, as steaks, roasts, pot roasts, stews, etc.

He is also sending out recipes for unusual dishes made from these cheaper cuts, quoting the price for the meat ready to cook, and emphasizing the goodness of the dish.

He finds that, following the distribution of such recipes, his sales of the meats featured take a decided jump. This has convinced him that this form of advertising is profitable.

Perhaps the secret of his success with these cheaper cuts is that meat of good quality only is handled, and the cuts are prepared in an attractive manner.

The housewife, he finds, does not care to know from what part of the carcass the meat she buys comes. What she is interested in is securing good, palatable, nourishing meats at reasonable prices.

In every case every effort is made to please the customer along these lines. If he can do this, he feels, he will retain her good will and her business,

Do your salesmen read this page?

SELLING BY TELEPHONE.

Selling costs in the meat industry are constantly mounting. Packers and retailers are looking to see how these costs can be reduced and at the same time selling efficiency increased.

One method of reducing selling costs is believed to be by the greater use of the telephone, especially in the making of smaller sales. Where a clientele has been well developed, and where standardized product and service are always at hand, selling by telephone has been found to be most profitable.

So rapidly is this practice growing in all types of business that a survey of the method and its possibilities were made by J. George Frederick, a business research student and writer on business articles. The results of his investigation are embodied in "Selling by Telephone," a 339 page volume, published by the Business Bourse, New York.

In the preface to his book Mr. Frederick says: "It is obvious that a new selling technique is evolving because of the urgent need for reduction of distribution cost. The remarkable increase in the use of the telephone in sales work indicates that telephone selling will constitute a vital part in this new technique."

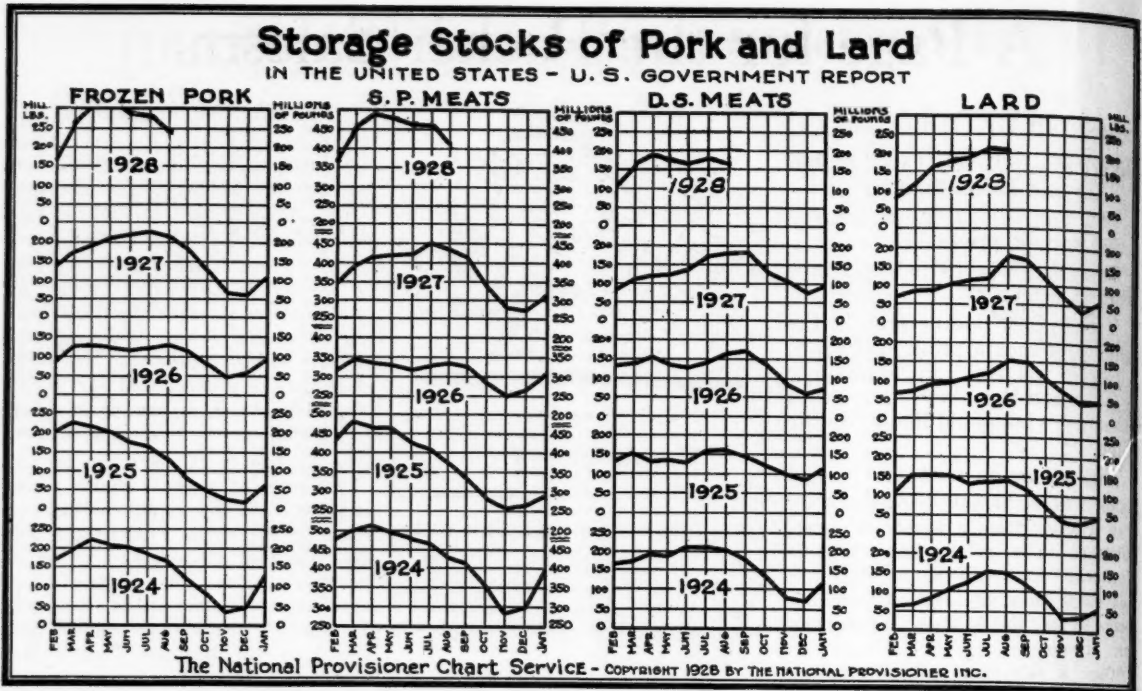
"Modern small quantity buying conditions, high cost of traveling, etc., are forcing the issue. The telephone, like advertising, appears to be an instrumentality of first importance by which distribution costs are cut and time saved."

There appears to be little doubt but that selling by telephone is profitable when properly planned and courteously used. Packer sales departments and individual retailers may find much of interest to them in the volume.

SELL YOUR FIRM.

The wise meat salesman sells his firm as well as meats to customers. He knows it is a good investment to have customers who believe in the firm they purchase from. And he never "knocks" a competitor or a competitor's meats. He never claims that his goods are the best ever produced. Instead he says, "Well, of course we think they are the best. But you're a good judge. You can see for yourself!"

What kind of beef carcasses are known as "spotters"? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of storage stocks of pork and lard for the first seven months of 1928, compared with each of the four previous years.

The general trend of frozen pork stocks in 1928 is not unlike that of the earlier years, except that they went considerably higher, the peak was reached earlier in the year and the decline has been somewhat slower. The trend this year more nearly resembles those of 1924 and 1925, years of heavy hog runs, than those of 1926 and 1927.

Frozen pork stocks declined about 46,000,000 lbs. during the month and are practically 32,000,000 lbs. under those on hand at the same time last year. They are practically the same as the five-year average on August 1.

Stocks of sweet pickle meats have been showing a steady decline from their April peak. These stocks on August 1 compare favorably with those of the earlier years. Stocks declined 46,000,000 lbs. during the month and are practically 32,000,000 lbs. under those on hand at the same time last year. They are practically the same as the five-year average on August 1.

Dry salt meat stocks are in a strong position, having declined approximately 10,000,000 lbs. during the month and being well under those of a year ago and the five-year average of August 1.

Lard is in a less favorable position than are meats. While stocks declined somewhat during the month they are

still considerably higher than those of a year ago and 50,000,000 lbs. over the August 1 five-year average.

Cured and frozen pork meats are in a strong position. While stocks of certain meats are fairly heavy, in general, demand has been good and product is moving into consumptive channels at a gratifying rate and price level.

Hog runs have been limited and replacements, while at high cost, have not been burdensome.

The packer should see, however, that his current product does not carry any considerable cutting loss with it into cure. It would be unfortunate to add that to present costs.

STOCKS IN COLD STORAGE.

The figures on which the chart on storage stocks on page 26 is based are as follows:

	1924.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	128,783	432,728	147,487	40,822
Feb.	165,822	468,373	168,141	56,161
Mar.	199,428	500,658	168,145	68,557
Apr.	227,294	512,190	192,934	85,722
May	215,767	500,683	191,882	102,317
June	201,728	483,372	206,009	127,949
July	186,508	475,014	212,158	152,529
Aug.	164,461	445,795	202,002	150,243
Sept.	121,816	408,928	180,127	124,676
Oct.	77,986	351,485	135,702	83,198
Nov.	42,857	285,516	81,996	31,706
Dec.	48,656	300,264	76,960	35,042

	1925.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	128,585	396,414	117,982	60,243
Feb.	200,293	443,332	136,475	112,607
Mar.	232,131	484,349	150,679	152,485
Apr.	218,715	466,028	142,660	150,094
May	201,246	467,395	145,548	151,490
June	180,645	425,481	142,292	138,295
July	168,527	407,610	162,618	145,919
Aug.	131,895	373,227	164,574	145,924
Sept.	95,078	338,156	152,555	114,724
Oct.	54,455	284,592	128,288	71,338
Nov.	30,174	255,584	106,204	36,640
Dec.	26,995	200,641	96,995	33,311

	1926.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	57,960	294,642	119,617	42,475
Feb.	98,311	319,726	138,005	64,137
Mar.	120,115	345,661	144,071	78,148
Apr.	129,250	346,040	151,236	93,136
May	124,569	338,905	140,324	96,965
June	117,366	320,305	136,501	100,824
July	120,707	334,805	145,164	120,477
Aug.	135,104	340,687	168,852	135,572
Sept.	119,994	330,326	172,706	151,232
Oct.	77,673	293,106	143,573	105,558
Nov.	49,378	257,726	96,521	72,535
Dec.	55,294	267,787	67,009	40,626

	1927.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	97,650	306,904	68,203	49,992
Feb.	149,866	352,061	86,305	69,495
Mar.	177,876	392,642	101,156	77,160
Apr.	193,343	418,724	124,714	92,000
May	204,808	435,967	129,637	99,011
June	211,496	432,492	143,092	111,775
July	220,685	444,778	167,248	146,250
Aug.	214,428	440,752	185,903	170,029
Sept.	180,879	407,511	178,121	167,899
Oct.	126,887	341,460	140,417	118,174
Nov.	76,788	290,261	100,646	71,909
Dec.	65,640	277,382	77,145	45,540

	1928.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	105,221	370,442	119,497	83,790
Feb.	263,707	400,266	159,760	121,334
Mar.	322,542	496,478	177,887	164,705
Apr.	323,408	496,322	178,013	164,008
May	306,098	476,485	173,740	173,003
June	289,825	456,878	169,663	186,673
July	285,720	453,242	160,646	214,465
Aug.	245,635	408,726	164,712	205,299

LARD AND GREASE EXPORTS.

Exports of lard from New York, August 1, 1928, to August 15, 1928, 11,886,797 lbs.; tallow, 12,000 lbs.; grease, 1,183,600 lbs.; stearine, 60,000 lbs.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended August 11, 1928, were 4,621 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

Provision and Lard Markets

WEEKLY REVIEW

Hogs Firmer—Movement Moderate—Fewer Cattle on Feed—Weights Indicated Lighter—Continued Moderate Exports.

The provision market has shown a further moderate upward tendency with continued light trading. Hog receipts at western points showed a moderate decrease last week, with a total of 346,000 against 381,000 last year. Hog prices have again advanced reaching the highest prices of the season on the persistent demand for fresh meats and the general strength in other livestock.

The situation in the cattle market has been quite a determining factor in the recent action of hogs and hog products. The high prices for beef and beef products have meant a persistent demand for hogs and hog products, also for sheep and lambs. The advance of hogs to about \$11.50 average this week, with the top price nearly \$13.00, has reflected the distinct feeling of confidence in the situation.

It is quite possible that hogs and hog products ordinarily would not have felt the influence of the prospective smaller supply of hogs until later, but buyers have been forced to pay the advancing prices with persistent demand for fresh meats of all kinds. The shipments of fresh meats from Chicago reflect the continuation of this position and the total is well up to the high level of the season. There is also a good demand for cut meats. Since early May, the average price of cattle has advanced over \$2.00 a hundred, while the market for sheep and lambs has been strong and hogs have followed the general upward tendency.

Total Meat Stocks Lower.

The monthly statement by the Bureau of Agricultural Economics shows a decrease of 28,000,000 lbs. in the total meat supply of the country compared with the August 1 report last year, but there is an increase of 37,000,000 lbs. over the five-year average. The stock of lard shows an increase of 26,000,000 lbs. over last year and an increase of 51,000,000 lbs. over the 5-year average.

The livestock movement during July at 67 markets showed an increase in cattle of 68,534 over last year, but a decrease of 117,472 compared with the 5-year average. The decrease in the receipts of hogs for the period was 122,034 and the decrease, compared with the 5-year period, 470,085. The decrease in packing of hogs for the month was 219,868 and the decrease compared with the 5-year average was 455,556.

Cattle on Feed Fewer.

The report of the cattle on feed in the leading corn states showing a decrease of 6 per cent compared with last year attracted considerable attention, as did also the statement that weights were likely to run light. The middle of the week a rather interesting cable was

received from London quoting Lord Kysant, president of the Federation of Chambers of Commerce, as stating that the United States, long the world's great producer of meats, might soon be forced to import its meat. He said Argentine meat will have to be exported to the United States within two or three years unless American farmers produce considerably more.

Higher prices might result because of the growing United States population. He added, "If the United States imports Argentine meat, the consumers of Britain will suddenly realize that not enough meat is produced either in the Argentine or British dominions to meet both American and British requirements."

PORK—Prices have been steady with only a rather light interest in the market. Prices are nominally unchanged, with New York mess quoted at \$33.50; family, \$34.50; fat backs, \$27.00@30.00. At Chicago, mess pork has been quoted at \$28.00.

LARD—The market is firm but quiet. The better tone in hogs in the west and a slow gain in western futures is reflected in a little better feeling in the spot market both at New York and at Chicago. At New York, compound in tierces is quoted at 12c; western, \$13.00@13.10; middle western, \$12.80@12.90; city, 12%@12% c. At Chicago, regular lard in round lots is quoted at 12% @ 12 1/2 c and loose, 12.20c.

BEEF—The tone of the market is firm but business is very quiet and offerings are not pressed due to the strength of cattle and beef in the interior. At New York, mess is quoted at \$24.00; packet, \$25.00; family, \$27.00@28.00; extra India mess, \$40.00@42.00. At Chicago, plate beef is quoted at \$27.00@28.00 and extra plate at \$28.50@29.00.

See page 38 for later markets.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on August 14, 1928, with comparisons, are reported by the Chicago Board of Trade as follows:

	Aug. 14, 1928.	July 31, 1928.	Aug. 14, 1927.
Mess pork, new, made since Oct. 1, '27, bbls....	844	437	300
P. S. lard, made since Oct. 1, '27, lbs.	101,587,040	103,504,757	80,819,805
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs.	2,410,927	2,767,100	3,612,227
Other kinds of lard, lbs.	11,184,153	10,860,547	18,019,919
S. R. sides, made since Oct. 1, '27, lbs.	1,405,510	1,835,224	3,610,507
S. R. sides, made previous to Oct. 1, '27, lbs.		7,000	
D. S. clear bellies, made since Oct. 1, '27, lbs.	23,308,509	23,292,174	30,577,490
D. S. rib bellies, made since Oct. 1, '27, lbs.	4,240,188	4,046,921	4,385,271
Ex. Sh. Cl. sides, made since Oct. 1, '27, lbs.	146,894	177,533	264,211

BRITISH PROVISION CABLE

(Special Wire to The National Provisioner.)

Liverpool, August 17, 1928.

General provision market steady but dull. Fair demand for hams and picnics. Demand lessening for shoulders; lard very poor. Spot market slightly easier on hams.

Today's prices are as follows: Liverpool shoulders, squares, none; hams, American cut, 116s; hams, long cut, 120s; Cumberland cut, 88s; short backs, 90s; picnics, none; bellies, clear, 89s; Canadian, 98s; spot lard, 63s 3d; Wiltshire, none.

EUROPEAN PROVISION CABLES.

The market at Hamburg was rather quiet, says James T. Scott, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 2,003 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 90,000 at a top Berlin price of 16.01c a pound, compared with 87,000, at 14.27c a pound, for the same week last year.

The Rotterdam market was rather quiet with prices steady.

The market at Liverpool was firm. Stocks of lard, refined (in boxes) heavy, and demand poor.

The total of pigs bought in Ireland for bacon curing was 24,000 for the week.

The estimated slaughter of Danish hogs for the week ended August 3, 1928, was 88,000.

JUNE MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during June, 1928, are officially reported as follows:

	Lbs.	Value.
Beef, pickled or cured.....	1,076,261	\$ 129,483
Pork carcasses.....	156,244	18,707
Loins and other fresh pork.....	195,826	27,937
Wiltshire sides.....	53,016	8,673
Hams and shoulders.....	13,754,462	2,453,069
Bacon.....	9,620,314	1,343,123
Cumberland sides.....	422,550	74,406
Pickled pork.....	2,549,175	348,196
Sausage.....	245,213	73,545
Lard.....	53,435,938	6,844,601
Neutral lard.....	2,069,072	269,167

Shipments from the United States to non-contiguous territories:

Alaska—Beef, pickled or cured, 2,841 lbs.; sausage, 29,499 lbs.

Hawaii—Beef, pickled or cured, 837 lbs.; pork carcasses, 12,424 lbs.; loins and other fresh pork, 126,736 lbs.; hams and shoulders, 162,330 lbs.; bacon, 22,694 lbs.; pickled pork, 30,313 lbs.; sausage, 53,390 lbs.; lard, 10,005 lbs.; neutral lard, 2,250 lbs.

Porto Rico—Beef, pickled or cured, 922 lbs.; loins and other fresh pork, 10,920 lbs.; hams and shoulders, 340,443 lbs.; bacon, 209,740 lbs.; pickled pork, 424,700 lbs.; sausage, 111,862 lbs.; lard, 870,985 lbs.

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for May, 1928, have been compiled by the U. S. Bureau of Agricultural Economics, and announced with comparisons as follows:

CATTLE, CALVES, BEEF, AND VEAL.						
	3-year average ¹	May, 1927.	May, 1928.	Total or average, January-May 3-yr. avg. ¹	1927.	1928.
Inspected slaughter:						
Cattle	773,817	785,272	723,120	3,785,175	3,775,286	3,388,501
Calves	465,903	462,191	473,096	2,176,509	2,146,096	2,075,736
Carcasses condemned:						
Cattle	6,479	6,038	5,205	37,793	30,840	25,837
Calves	810	810	779	5,484	4,987	5,398
Average live wt.:						
Cattle, lbs.	957.63	940.80	954.99	966.10	954.91	950.99
Calves, lbs.	158.91	162.66	159.35	161.66	161.91	159.22
Average dressed wt.:						
Cattle, lbs.	526.99	519.82	529.82	524.85	520.21	515.71
Calves, lbs.	93.09	96.06	90.09	95.23	90.14	90.65
Total dr. wt. (carcass, not incl. condemned):						
Beef, lbs.	404,345,070	405,061,418	380,365,725	1,966,310,449	1,947,651,050	1,733,774,918
Veal, lbs.	45,299,908	44,320,259	42,551,039	205,954,371	205,367,111	187,187,828
Storage:						
Beginning of month—						
Fresh beef, lbs.	46,452,000	39,712,000	28,253,000	67,773,000	58,220,000	43,107,000
Cured beef, lbs.	26,591,000	23,216,000	17,941,000	27,243,000	26,627,000	20,052,000
End of month—						
Fresh beef, lbs.	34,085,000	28,719,000	20,654,000	58,168,000	49,493,000	36,244,000
Cured beef, lbs.	25,118,000	21,694,000	16,558,000	26,763,000	25,262,000	18,968,000
Exports:						
Fresh beef and veal, lbs.	188,146	127,053	179,365	1,224,557	847,932	959,702
Cured beef, lbs.	1,305,556	1,031,470	875,221	7,561,830	6,929,396	3,398,020
Canned beef, lbs.	214,730	259,118	131,533	1,178,111	1,432,151	1,011,482
Oil of cod and stearin, lbs.	10,205,697	8,788,221	6,834,099	44,697,454	42,436,977	28,854,183
Tallow, lbs.	999,425	685,834	353,156	4,574,067	2,784,172	1,064,789
Imports:						
Fresh beef and veal, lbs.	2,069,546	2,761,223	4,683,892	7,136,248	8,585,925	13,613,141
Cattle, av. cost for slaughter	8.31	9.07	11.20	7.76	8.28	10.54
Calves, av. cost for slaughter	9.72	10.06	12.49	9.85	10.45	12.06
At Chicago—						
Cattle, good steers....	10.60	11.54	13.56	10.71	11.15	14.24
Veal calves	10.30	11.07	12.82	10.96	11.62	12.88
At eastern markets—						
Beef carcasses, good grade	16.53	18.10	20.24	15.94	16.93	20.40
Veal carcasses, good grade	18.06	18.30	21.71	19.41	20.20	20.96
HOGS, PORK, AND PORK PRODUCTS.						
Inspected slaughter	3,300,916	3,765,720	3,884,381	18,812,686	18,840,718	23,729,262
Carcasses condemned	12,391	13,025	11,958	66,570	64,180	69,742
Av. live wt., lbs.	234.02	235.42	230.31	230.07	233.08	228.22
Av. dressed wt., lbs.	179.71	181.71	173.70	176.40	179.86	173.11
Total dr. wt. (carcass, not incl. condemned), lbs.	602,103,582	681,902,208	672,639,875	3,289,256,537	3,372,310,211	4,101,144,039
Lard per 100 lbs. live wt., lbs.	16.19	16.13	15.74	16.07	15.66	16.10
Storage:						
Beginning of month—						
Fresh pork, lbs.	176,808,000	204,608,000	306,951,000	155,673,000	164,824,000	233,004,000
Cured pork, lbs.	552,592,000	565,604,000	633,721,000	514,055,000	483,608,000	571,673,000
Lard, lbs.	116,492,000	90,611,000	173,088,000	92,696,000	77,670,000	119,508,000
End of month—						
Fresh pork, lbs.	169,918,000	211,742,000	289,825,000	170,654,000	187,643,000	289,839,000
Cured pork, lbs.	533,662,000	576,108,000	629,541,000	534,526,000	525,808,000	614,027,000
Lard, lbs.	119,032,000	111,976,000	186,073,000	106,232,000	90,067,000	145,751,000
Exports:						
Fresh pork, lbs.	692,928	577,968	976,941	7,706,316	3,562,164	6,435,479
Cured pork, lbs.	30,617,932	24,354,427	24,795,033	178,932,446	108,454,595	129,879,407
Canned pork, lbs.	398,907	432,087	1,174,080	2,825,789	3,348,046	2,583,335
Sausage, lbs.	859,749	731,942	485,231	4,674,116	3,945,244	2,583,335
Lard, lbs.	66,195,982	66,313,615	58,254,763	321,665,438	304,129,869	355,540,170
Imports: Fresh pork, lbs.	457,255	537,098	865,035	4,306,412	8,299,294	2,620,031
Receipts of hogs	3,311,126	3,612,973	3,723,225	18,738,918	18,069,430	22,417,508
Hogs on farms Jan. 1....	54,408,000	58,989,000				
Price per 100 pounds:						
Av. cost for slaughter..	11.66	9.51	9.59	13.77	11.01	8.58
At Chicago—						
Live hogs, med. wt....	11.94	9.83	9.76	11.96	11.20	8.77
At eastern markets—						
Fresh pork loins, 10-15 lbs.	23.93	20.60	20.74	22.54	21.74	17.36
Shoulders, skinned....	17.94	16.22	14.66	17.80	17.83	13.19
Picnics, 6-8 lbs.	16.23	15.06	14.64	16.04	16.17	12.54
Butts, Boston style....	21.00	18.08	18.40	21.23	21.22	16.13
Bacon, breakfast....	27.70	25.29	21.48	27.19	28.42	21.74
Hams, smoked....	27.13	24.88	19.75	26.21	25.87	19.85
Lard, hardwood tubs....	15.65	13.71	13.42	15.76	13.79	12.79
SHEEP, LAMB AND MUTTON.						
Inspected slaughter.....	993,323	991,533	1,015,465	5,037,330	5,098,468	5,147,993
Carcasses condemned.....	897	961	1,002	5,437	5,922	5,059
Av. live wt., lbs.	79.44	78.36	78.51	84.80	83.70	85.95
Av. dressed wt., lbs.	38.66	38.09	37.91	40.15	39.55	40.40
Total dr. wt. (carcass, not incl. condemned), lbs.	38,385,415	37,730,887	38,454,880	202,073,359	201,490,362	207,970,113
Storage, fresh carcasses—						
Beginning of month, lbs.	2,084,000	1,862,000	1,828,000	2,836,000	3,576,000	3,572,000
End of month, lbs.	1,607,000	1,210,000	1,276,000	2,550,000	2,907,000	2,956,000
Exports, fr. carcasses, lbs.	124,090	54,417	36,836	355,036	211,301	272,171
Imports, fr. carcasses, lbs.	119,572	123,837	1,165,339	436,129	439,724	1,880,660
Receipts of sheep ²	1,806,376	2,012,750	1,952,216	7,944,953	8,297,802	8,438,179
Sheep on farms Jan. 1....	41,846,000	44,545,000				
Price per 100 pounds:						
Av. cost for slaughter..	13.70	14.14	15.25	13.87	13.56	14.54
At Chicago—						
Lambs, 84 lbs. down, medium to prime....	13.86	14.40	16.19	14.46	13.91	15.61
Sheep, med. to choice	7.64	7.44	8.53	8.69	8.18	8.83
At eastern markets—						
Lamb, good grade....	28.22	30.61	31.57	26.18	27.01	27.18
Mutton, good grade....	17.18	17.43	17.47	16.65	16.90	18.28

¹ Including reexports.

² Public stockyards.

CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during June, 1928, were as follows, according to the U. S. Bureau of Foreign and Domestic Commerce:

Beef, 177,655 lbs.; value, \$61,100. Pork, 689 lbs.; value, \$269,407. Sausage, 128,859 lbs.; value, \$39,725. Other canned meats, 223,817 lbs.; value, \$61,694.

Shipments of canned meats from the United States to non-contiguous territory during this month were as follows:

Alaska—Beef, 18,201 lbs.; value, \$5,112. Sausage, 4,064 lbs.; value, \$1,241.

Hawaii—Beef, 181,338 lbs.; value, \$32,624. Pork, 21,158 lbs.; value, \$4,500. Sausage, 49,570 lbs.; value, \$18,830. Other canned meats, 59,850 lbs.; value, \$16,160.

Porto Rico—Beef, 184,542 lbs.; value, \$11,661. Pork, 359 lbs.; value, \$245. Sausage, 35,293 lbs.; value, \$7,533. Other canned meats, 36,906 lbs.; value, \$4,172.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ended August 11.

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended			
	Aug. 11, 1928.	Aug. 13, 1927.	Aug. 4, 1928.	Jan. 1, 1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,413	1,091	2,637	83,002
To Belgium	30		5	410
United Kingdom	2,222	990	2,526	70,774
Other Europe	23	29	29	4,652
Cuba	23	29	29	4,652
Other countries	138	72	86	6,906

BACON, INCLUDING CUMBERLAND.

	Aug. 11, 1928.	Aug. 13, 1927.	Aug. 4, 1928.	Jan. 1, 1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,208	1,580	2,663	85,270
To Germany	303		188	7,900
United Kingdom	1,510	1,314	2,147	37,673
Other Europe	317	163	233	25,450
Cuba	44			9,640
Other countries	34	103	95	4,729

LARD.

	Aug. 11, 1928.	Aug. 13, 1927.	Aug. 4, 1928.	Jan. 1, 1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	9,969	8,480	9,838	461,161
To Germany	3,378	2,889	3,767	111,671
Netherlands	573	655	197	24,408
United Kingdom	3,545	2,823	3,555	158,230
Other Europe	452	835	487	46,863
Cuba	1,376	931	1,250	48,864
Other countries	645	847	582	71,262

PICKLED PORK.

	Aug. 11, 1928.	Aug. 13, 1927.	Aug. 4, 1928.	Jan. 1, 1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	425	487	455	18,400
To United Kingdom	193	82	84	3,700
Other Europe	22		34	1,069
Canada	176	364	311	4,430
Other countries	34	41	26	9,191

TOTAL EXPORTS BY PORTS.

	Week ended Aug. 11, 1928.			
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	2,413	2,208	9,969	425
Boston	30			
Detroit	1,580	637	396	234
Port Huron	742	265	1,230	130
Key West	22		1,123	30
New Orleans	30	51	806	31
New York		1,255	6,816	34
Philadelphia				

DESTINATION OF EXPORTS.

	Week ended Aug. 11, 1928.			
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom	2,222	1,510	1,314	990
Liverpool	1,139	1,139		
Manchester	672	672		
Glasgow	354	354		
Other United Kingdom	107	107		
Exported to:				
Germany (total)	2,373	2,373		
Hamburg	2,373	2,373		
Other Germany				

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—There is a little better interest in the tallow market and in some direction 8½c is quoted for extra. Producers are not pressing offerings and there appears to be a little better evidence of some improvement in demand. With the volume of offerings on the market, it is rather doubtful if any large trade could be effected without influencing prices.

At New York, the market on extra quoted at 8½@8¾c; edible, 9½@9¾c. At Chicago, trading was only moderately active with packers prime quoted at 8½@8¾c; No. 1, 7½@8c; edible, 8½@8¾c.

At the London auction on Wednesday, August 15, 574 casks were offered and 348 sold at the following prices: mutton 42s 6d@44s; beef, 42s@45s. At Liverpool, Australian tallow was unchanged at 43s 6d.

STEARINE—The market is quiet and steady with prices quoted a little higher than last week at 10½c. Only a limited volume of trade is being put through. At Chicago, the market was quiet and steady at 10½@10¾c.

OLEO OIL—Prices are holding very steady at full quotations. Offerings are small but demand equally limited. At New York, extra is quoted at 13@13½c; medium, 11½@12c; lower grade, 10½@10¾c. At Chicago, the market was fractionally easier at 12½@12¾c.

See page 38 for later markets.

LARD OIL—The demand continues rather quiet and without decided feature. There is a small business reported at 15½c for prime, which is a little under last week. Extra winter 12½@12¾c; extra, No. 1, 12½c; No. 1, 11½c; No. 2, 11½c.

NEATSFOOT OIL—The tone of the market is very steady but trade is light without any particular feature. Pure oil is quoted at 15½c; extra, 12½c; No. 1, 11½c.

GREASES—The position of the market has remained quiet and very steady this week. There is little inquiry for good quality grease and some business is reported in superior house grease at 7½c. Low grades are moving very slowly.

At New York, superior house is quoted at 7½@7¾c; choice yellow, 7½@7¾c; A white, 7½@7¾c; B white, 7½@7¾c; choice white, 9½@9¾c.

At Chicago, the market has been a little easier with trade quiet. Brown grease is quoted at 6¾@7c; yellow, 7½@7¾c; house, 7½@7¾c.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, Aug. 15, 1928.

Trading is very light in both fertilizer and feeding materials. We are passing through the vacation period and even where there is a demand for certain materials, it is hard to do business

because of the difference between the buyer's and seller's views as to price.

There is very little tankage being offered. The last sale of ground tankage was made at \$4.50 and 10c f.o.b. New York, with one or two sellers asking a little higher price.

Dried blood is offered more freely with sellers asking for \$4.90 New York, with the chances of sales being made at a lower figure. The last sale of South American ground dried blood, was at \$4.95 c.i.f. and a limited quantity was being offered at this figure.

The fishing in Virginia, has improved a little, but the price of dried fish scrap remains the same, as the fishing will have to improve greatly to produce enough fish scrap to fill contracts already made.

Cracklings are being offered freely and the market is quite unsettled. It probably would take some reduction in price to interest buyers.

By-Products Markets

Chicago, Aug. 16, 1928.

Blood.

Nominal market for blood is \$4.75 f.o.b. Chicago.

Ground and unground.....Unit Ammonia.....\$4.75

Digester Hog Tankage Materials.

A nominal market prevails on feeding tankage as there has been little or no trading.

Unit Ammonia.
Ground, 11½@12½ ammonia.....\$4.50@4.75 & 10
Unground, 11½ to 12½ ammonia... 4.25@4.50 & 10
Ground, 6 to 8½ ammonia..... 4.40 & 10
Unground, 6 to 8½ ammonia... 4.25@4.50
Liquid stick, 7 to 11½ ammonia... 4.00

Fertilizer Materials.

This market very quiet with practically no trading.

Unit Ammonia.
High grd., ground, 10% am.....\$4.25@4.50 & 10
Lower grd., gr. and ungr., 6-9%@4.25
Horn.....@4.25
Bone tankage, low grd., per ton.....@25.00

Bone Meals.

Bone meal market showing some weakness.

Per Ton
Raw bone meal.....\$34.00@50.00
Steam, ground.....@28.50
Steam, unground.....26.00@28.00

Cracklings.

Little activity is reported in the crackling market during the week.

Per Ton
Hard pressed and exp. unground, per unit protein.....\$.85@1.15
Soft prod. pork, ac. grease & quality.75.00@80.00
Soft prod. beef, ac. grease & quality.45.00@50.00

Gelatine and Glue Stocks.

Some activity in the market on glue stocks. Some demand for cattle jaws, skulls and knuckles.

Per Ton
Kip and calf stock.....\$ @40.00
Hide trimmings.....@31.00
Rejected manufacturing bones.....52.50@55.00
Horn piths.....@45.00
Cattle jaws, skulls and knuckles...@42.00
Sinews, plizles and hide trimmings..@31.00
Pig skin scraps and trim., per lb....@ 4.00

Horns, Bones and Hoofs.

Good demand for cattle hoofs for immediate and future.

Per Ton
Horns, according to grade.....\$50.00@100.00
Round shin bones.....50.00@ 60.00
Flat shin bones.....52.50@ 55.00
Cattle hoofs.....@ 45.00
Junk bones.....@ 28.00

(Note—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Summer coil dried hair selling at \$40.00 per ton delivered Chicago. Little trading in winter hair.

Coll and field dried.....2 @ 3c
Processed grey, per lb.....3 @ 5c
Cattle switches, each*.....4 @ 5½c


*According to count.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed



TEMPERATURE CHART

HAND CONTROL
POWERS CONTROL

Heat CONTROL

Powers Thermostatic Regulators

are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

37 Years of Specialization in Temperature Control

2725 Greenview Ave., Chicago. Also 35 other cities. (BO 3504A)

The POWERS REGULATOR Co.

Production, Consumption and Stocks of Fats and Oils

Production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended June 30, 1928, was as follows, according to a preliminary report of the U. S. Department of Commerce:

Vegetable oils, 390,523,630 lbs.; fish oil, 10,307,576 lbs.; animal fats, 551,737,286 lbs.; greases, 96,478,916 lbs.; a total of 1,049,047,408 lbs.

The production of refined oils during the period was as follows: Cottonseed, 168,973,633 lbs.; coconut, 62,571,634 lbs.; peanut, 2,368,739 lbs.; corn, 26,511,507 lbs.; soybean, 2,384,512 lbs.; palm kernel, 5,942,227 lbs. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

The data for the factory production, factory consumption, imports, exports, and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statements:

(In some cases where products were made by a continuous process, the intermediate products were not reported.)

VEGETABLE OILS.

	Factory operations		Factory and warehouse stocks, June 30, '28.	Lbs.	30, '28. Lbs.
	for the quarter ended June 30, '28.	for the quarter ended June 30, '28.			
Cottonseed, crude	94,827,252	33,508,771			
Cottonseed, refined	108,973,633	415,428,234			
Peanut, virgin and crude	1,920,037	2,273,854			
Peanut, refined	2,368,739	2,013,225			
Cocconut, or copra, crude	64,806,786	69,977,252			
Cocconut, or copra, refined	62,571,634	11,930,363			
Corn, crude	29,576,988	15,079,639			
Corn, refined	26,511,507	10,779,739			
Soybean, crude	1,131,985	4,385,307			
Soybean refined	2,384,512	1,272,005			
Olive, edible	39,878	4,004,970			
Olive, inedible		1,198,119			
Sulphur oil, or olive foots.		5,675.90			
Palm-kernel, crude		4,801,631			
Palm-kernel, refined	5,942,227	1,675,953			
Rapeseed		4,327,708			
Linseed	170,532,207	189,281,411			
Chinese wood or tung		16,414,587			
Chinese vegetable tallow		3,091,434			
Castor	17,390,449	36,333,234			
Palm		3,233,173			
All other	1,288,648				

FISH OILS.*

Cod and cod liver	278,970	5,898,567
Menhaden	1,629,364	7,664,243
Whale	2,028,375	59,357,619
Herring, including sardine	5,956,080	15,827,193
Sperm	212,625	2,942,060
All other, (including marine animal)	202,222	960,743

*The data of oils produced, consumed and on hand by fish oil producers and fish cannery were collected by the Bureau of Fisheries.

ANIMAL FATS.

Lard, neutral	12,687,891	7,664,477
Lard, other edible	429,026,513	176,045,437
Tallow, edible	9,965,120	4,074,088
Tallow, inedible	98,467,792	77,564,082
Neatsfoot oil	1,589,970	1,710,490

GREASES.

White	18,294,496	10,967,533
Yellow	16,083,536	8,345,280
Brown	12,340,200	7,018,200
Bone	5,845,007	1,549,647
Tankage	13,359,566	2,961,734
Garbage or house	25,237,764	15,450,663
Wool	1,563,990	4,068,323
Recovered	620,545	783,962
All other	3,200,490	2,929,208

OTHER PRODUCTS.

Lard compounds and other		
lard substitutes	236,831,322	27,298,165
Hydrogenated oils	124,805,583	15,033,971
Stearin, vegetable	2,063,137	2,762,243
Stearin, animal, edible	10,420,216	6,241,014
Stearin, animal, inedible	4,928,455	5,102,644
Oleo oil	38,620,497	15,528,831
Lard oil	3,688,241	4,119,470
Tallow oil	2,546,107	1,798,143
Fatty acids	24,792,141	6,464,865
Fatty acids, distilled	8,970,379	2,725,100
Red oil	1,749,081	10,187,877
Stearic acid	10,940,458	4,433,572
Glycerin, crude 80% basis	32,340,445	22,239,904
Glycerin, dynamite	11,787,732	17,727,621
Glycerin, chemically pure	16,508,449	7,935,427
Cottonseed foots, 50% basis	31,890,299	33,051,559
Cottonseed foots, distilled	21,011,821	5,513,599
Other vegetable oil foots	17,876,212	1,889,180
distilled	426,414	250,223
Acidulated soap stock	11,430,014	16,143,143
Miscellaneous soap stock	47,649	194,649

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Tons of 2000 pounds.	
	Consumed Apr. 1 to June 30.	On hand June 30.
Cottonseed	269,955	30,194
Peanuts, hulled	2,029	758
Peanuts, in the hull	1,045	1,051
Copra	50,308	10,071
Cocconut and skin	847	8
Corn germ	50,412	162
Flaxseed	269,022	84,904
Castor beans	19,634	3,705
Mustard seed	310	1,389
Soybeans	4,386	2,002
Olive	62	
Other kinds	1,550	476

IMPORTS OF OIL SEEDS, QUARTER ENDED JUNE 30, 1928.

	Tons.
Cotton seed	25
Castor beans	19,679
Copra	53,210
Flaxseed	154,022
Poppy seed	411
Perilla and sesame seeds	681
Other oil seeds	1,869

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1928.

	Pounds.
Tallow, edible	2,698,137
Other animal oils and fats, edible	669,899
Whale oil	39,433,575
Cod oil	2,469,075
Cod-liver oil	4,474,155
Other fish oils	3,004,958
Wool grease	2,817,108
Grease and oils, n.e.s. (value)	864,621
Olive oil, edible	27,241,074
Chinese wood oil or nut oil	25,067,892
Cocconut oil	50,858,372
Sulphur oil or olive foots.	12,913,314
Other olive oil, inedible	2,470,373
Palm oil	51,398,527
Palm-kernel oil	10,301,502
Sesame oil	1,452,681
Vegetable tallow	5,525,930
Vegetable wax	1,385,311
Carnauba wax	1,257,310
Rape (colza) oil	1,691,657
Linseed oil	3,476,392
Soybean oil	44,934
Soybean oil	1,459,083
Perilla oil	550,350
Other expressed oils	3,085,414
Glycerin, crude	289,680
Glycerin, refined	24,954

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1928.

	Pounds.
Fish oils	11,412
Other animal oils and fats, inedible	83,268
Olive oil, edible	70,857
Chinese wood oil or nut oil	1,749,224
Cocconut oil	3,009,679
Palm and palm-kernel oil	844,448
Peanut oil	15,184
Soybean oil	121,440
Other expressed oils	40,749
Vegetable wax	185,173

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED JUNE 30, 1928.

	Pounds.
Oleo oil	17,836,904
Oleo stock	2,258,397
Tallow	923,080
Lard	165,530,040
Lard, neutral	6,884,402
Lard compounds, containing animal fats	911,771

Oleo and lard stearin	835,077
Neatsfoot oil	296,346
Other animal oils, inedible	155,475
Fish oils	277,876
Grease stearin	349,446
Oleic acid, or red oil	1,824,161
Stearic acid	651,069
Other animal grease and fats	12,770,616
Cottonseed oil, crude	5,094,616
Cottonseed oil, refined	2,076,710
Corn oil	102,491
Vegetable oil lard compounds	1,323,460
Other edible vegetable oils and fats	888,965
Cocconut oil	6,490,106
Soybean oil	485,342
Vegetable soap stock	1,949,426
Other expressed oils and fats, inedible	2,013,740
Glycerin	1,985,997
	678,271

TEXAS CRUSHERS' COMMITTEES.

The Texas Cottonseed Crushers' Association is taking a leading part in the move to adopt and enforce a code of business practice in the industry, and in the plans for merging all cottonseed products interests into one effective associated group for the enforcement of these practices.

Following are the standing committees of the Texas association for the ensuing year:

Executive Committee: D. C. Johnson, chairman, San Marcos, Tex.; T. J. Harrell, Fort Worth; E. E. Hille, New Braunfels; E. E. Rentz, Houston; Oscar Robinson, Austin; J. W. Simmons, Dallas; J. C. Jones, Abilene.

Governing Committee: T. J. Harrell, chairman, Fort Worth; F. N. Foxhall, Memphis; O. P. Marshall, Commerce; Aurelio Anaya, Torreon, Mexico; C. L. Walker, Temple; J. F. Hardaway, Plainview; Lee Davis, Waco; D. D. Baker, Seguin; J. C. Newberry, Gonzales.

Rules Committee: T. J. Harrell, chairman, Fort Worth; R. M. Simmons, Sweetwater; Hans Guldman, Galveston; H. Wunderlich, Austin; W. McWhirt, Dallas.

Appeals Committee: R. F. Crow, chairman, Houston; R. L. Hamilton, Corsicana; R. E. Montgomery, Palestine; Dan Bond, Vernon; H. W. Lynn, Ballinger.

Dallas Arbitration Committee: Louis Tobian, chairman, Dallas; Chas. Trippie, Dallas; R. H. Blythe, Paris; J. S. LeClercq, Jr., Dallas.

Houston Arbitration Committee: W. A. Sherman, chairman, Houston; Hans Guldman, Galveston; H. E. Wilson, Wharton; E. E. Rentz, Houston; Jas. D. Dawson, Jr., Houston.

Legislative Committee: H. Wunderlich, chairman, Austin; J. Ross Richardson, Houston; Carl Starr, New Braunfels; Fred Pendleton, Dallas; W. P. Young, Granger.

Grievance Committee: W. C. Painter, chairman, Fort Worth; M. F. Smith, Georgetown; Ben D. Cash, Houston; Ed. P. Williams, Fort Worth; C. E. Carlock, Chillicothe.

Insurance Committee: H. Wunderlich, chairman, Austin; R. E. Montgomery, Palestine; R. M. Simmons, Sweetwater; W. L. Weber, Taft; J. C. Jones, Abilene; W. M. Ford, Waco.

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The Blanton Company

ST. LOUIS

Refiners of

VEGETABLE OILS

Manufacturers of
SHORTENING
MARGARINE

Vegetable Oil Markets

WEEKLY REVIEW

Trade Quiet—Government Crop Report Considered Bearish—Monthly Consumption Figures About as Expected—Carryover Liberal.

The cottonseed oil market on the New York Produce Exchange has been comparatively quiet the past week, with prices around the low point of the movement. The temporary influence of the government crop report was to advance the price of oil for a short time, but the explanation given by the government was immediately construed as bearish and prices broke to the low level for the season.

The bureau's admission that the government report of cotton in bales did not represent an interpretation of the condition figures, but did represent a belief that boll weevil damage will be as large as last year, was taken as an indication that the August 1 promise was in excess of the estimate by several hundred thousand bales.

Weather conditions constitute the principal influences in the market. The reports of rain in the southeast and the advices regarding the Gulf storm have been watched with very great care, but so far the damage has been confined to a comparatively small area.

There have been very heavy rains in spots and private despatches have indicated more or less local activity of the boll weevil. The weather in the Valley and in the west has been comparatively dry and hot, and this has tended to offset the reports from the southeast.

Oil Production Lower.

The census bureau report of oil production for the month of July and for the year showed a decrease in the seed receipts for the year of 1,793,000 tons compared with last year, a decrease in crude oil output of 431,000,000

lbs. and a decrease in refined oil production of 345,000,000 lbs. The distribution for the month of July was 266,000 bbls. against 219,000 the previous month and 285,000 bbls. last year. The consumption of refined oil for the year was 3,387,000 bbls. against 3,557 last year.

The visible supply of oil representing the carryover into the new crop is 899,000 bbls against 1,133,000 bbls. last month and 1,045,000 bbls. last year. The decrease of 146,000 bbls. in the carryover this year as compared with last year is not considered important in view of the idea as to the possible size of the new cotton crop. A cotton crop of possibly 15,000,000 bales would

easily make up the difference in the supply of oil carried over this year as compared with last year.

Some question arises as to what may be the effect on oil of the large stock of lard. The fact that the distribution of lard is slow and stocks are in excess of last year, while hogs have been advancing very sharply, has brought another complication into the market. With hogs nearly $2\frac{1}{2}c$ over last year, lard is about the same as last and oil is nearly $1c$ under last year.

Little Crude Moving.

New crop crude oil is opening at $7\frac{1}{2}c$ in a small way for Texas and the Valley but nothing is reported in the southeast. This is about a cent under a year ago and possibly reflects ideas as to the new crop of cotton. There is very little crude moving as yet, and there seems to be no disposition at present to go short of the market. Ideas as to the possible distribution of oil in August are still rather hazy. Some local estimates are pointing to a rather moderate quota.

COTTONSEED OIL—Market transactions:

Friday, August 10, 1923.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot	910 a	975
Aug.	200	948 948	948 a
Sept.	1900	930 927	929 a	930
Oct.	1800	935 929	933 a	935
Nov.	939 a	950
Dec.	1400	942 938	942 a
Jan.	800	952 950	952 a	950
Feb.	953 a	965
Mar.	400	963 960	963 a	972

Total Sales, including switches, 6,500 bbls. P. Crude S. E. Nominal.

Saturday, August 11, 1923.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot	925 a	Bid
Aug.	200	932 925	925 a	950
Sept.	200	935 935	935 a	938
Oct.	939 a	941
Nov.	942 a	950
Dec.	1600	953 943	950 a	sales
Jan.	800	959 957	959 a	sales
Feb.	960 a	975
Mar.	973 a	980

Total Sales, including switches, 2,800 bbls. P. Crude S. E. Nominal.

SOUTHERN MARKETS.

(Special Wire to The National Provisioner.)
New Orleans.

New Orleans, La., August 16, 1923.—

The New Orleans oil market has been very active this week with a large trade, due to the wide spread between oil and lard. There has been a steady demand for bleachable from many sections. Liberal sales of Texas crude, mostly for September shipment, were made at $7\frac{1}{2}c$ to $7\frac{3}{4}c$, with $7\frac{3}{4}c$ asked at the close of today's strong market. There have been practically no sales of new crop crude east of river so far. Many reports of weevil damage are coming in and on account of recent unfavorable weather in the southeast cotton has a strong undertone. If it continues to advance oil will follow quickly. It has been held down recently by weak cotton, traders buying liberally of December, January and March New Orleans. Prices will be guided chiefly by the cotton price trend.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 16, 1923.—Prime cottonseed delivered Dallas, \$30.00; prime crude oil, $7\frac{1}{2}c$ to $7\frac{3}{4}c$; forty-three per cent cake and meal, f.o.b. Dallas, \$45.00; hulls, \$10.00; mill run linters, $4\frac{1}{2}c$ to $6c$. Weather clear and warm; market very quiet.

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED

COTTON SEED OIL

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ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

The New Orleans Refined Cotton Seed Oil Market

offers every modern facility to the trade, carrying a large volume of business, with prompt and satisfactory executions.

Effective August 1, 1928, the charge for receiving, storing, sampling, weighing, fire insurance and certifying refined cotton seed oil for each contract of 30,000 pounds up to and including TEN contracts, will be \$18.00. For each additional contract, \$18.00.

Storage on each contract of 30,000 pounds shall be \$18.00 for the first month or fraction, commencing the day after date of warehouse receipt; thereafter, 50 cents per day.

There are five bonded and licensed storage yards.

The New Orleans contract is the only future contract in the world protected by an indemnity bond guaranteeing weight, grade and quality at time of delivery.

New Orleans Cotton Exchange
Trade Extension Committee

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

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29 Broadway
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

Monday, August 13, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	925 a	960
Aug.	920 a	960
Sept.	4300	932	930	931 a
Oct.	1000	932	932	934 a	936
Nov.	938 a	940
Dec.	3800	946	942	944 a
Jan.	900	952	949	952 a
Feb.	955 a	965
Mar.	966 a	972

Total Sales, including switches, 10,000 bbls. P. Crude S. E. Nominal.

Tuesday, August 14, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	925 a	975
Aug.	925 a	965
Sept.	1200	938	935	937 a	939
Oct.	1700	944	940	943 a	945
Nov.	100	948	948	948 a
Dec.	1100	954	950	954 a
Jan.	1300	963	960	961 a	963
Feb.	965 a	980
Mar.	200	975	975	976 a	980

Total Sales, including switches, 5,600 bbls. P. Crude S. E. Nominal.

Wednesday, August 15, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	925 a	975
Aug.	935 a	960
Sept.	1400	939	938	938 a	940
Oct.	945 a	947
Nov.	948 a	954
Dec.	600	959	952	959 a
Jan.	2000	965	963	965 a
Feb.	965 a	975
Mar.	200	979	978	981 a	990

Total Sales, including switches, 4,200 bbls. P. Crude S. E. Nominal.

Thursday, August 16, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	950 a
Aug.	945 a
Sept.	954	937	954 a
Oct.	960	947	961 a
Nov.	968 a
Dec.	976	955	976 a
Jan.	984	946	984 a
Feb.	985 a
Mar.	985	984	998 a

Sales, 18,300 bbls.

See page 38 for later markets.

COCOANUT OIL—The market shows a little steadier tone, but the volume of business is small and buyers appeared to be waiting on developments. The fact that cottonseed oil continues at a low level tends to limit interest in the outside oil markets. New York tanks are quoted at 8½c, while Pacific Coast tanks are quoted at 7½c.

PALM OIL—There is a moderate interest but only a small trade is developing. Importers are not offering any volume of supplies owing to the firmness in the primary markets. New York spot Nigre is quoted at 7½@7¾c; shipment, 7¼@7¾c; spot Lagos, 8¼c; shipment, 7¾c; spot drums, 8½c; acid oil spot, 8¾c.

PALM KERNEL OIL—Prices are steady but trade is very quiet. Offerings are small and held steadily. Tanks are quoted at 8¾@8½c; packages, 9¼c.

OLIVE OIL FOOTS—A small business is reported with a steadied tone, with prices slightly better than last week. Spot oil is quoted at 10¼@10½c and futures, 10¼c.

SOYA BEAN OIL—Offerings are small and supplies on the coast are reported very limited and not pressed for sale. New York tanks are quoted at 10½c; barrels, 12½c; Pacific coast tanks, 9½c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Spot interest in the market is quite limited and the volume of business reported from day to day is small. The deliveries on August contracts have so far been 4,700 bbls. Crude oil has opened in a small way in Texas and the valley at 7½c.

COTTONSEED PRODUCTS CENSUS.

Cottonseed products manufactured and on hand at oil mills in the United States for the season of 1927-28 to July 31, 1928, are reported by the U. S. Department of Commerce as follows:

MANUFACTURED AUG. 1 TO JULY 31.

	Crude Oil, Lbs.	Cake and Meal, Lbs.	Hulls, Lbs.	Linters and Bales
U. S.	1,476,535,672	2,093,127	1,319,946	876,408
Ala.	95,533,408	132,689	87,016	31,483
Ark.	13,703,947	19,286	12,137	5,062
Calif.	102,615,804	128,283	95,600	60,003
Ill.	15,900,176	20,953	9,406	9,550
Ind.	147,682,022	198,578	127,498	81,170
Iowa	38,109,825	71,830	47,536	24,477
Miss.	185,042,145	233,182	160,852	101,267
N. C.	100,271,887	139,444	77,767	61,888
Okla.	117,605,850	183,007	102,579	68,538
S. C.	60,063,796	90,247	52,196	42,240
Tenn.	86,480,455	108,335	82,339	56,822
Tex.	460,742,279	722,780	442,484	280,713
Other	22,781,928	31,614	22,546	15,265

ON HAND AT OIL MILLS JULY 31.

	Crude Oil, Lbs.	Cake and Meal, Lbs.	Hulls, Lbs.	Linters and Bales
U. S.	13,871,004	32,601	30,571	42,697
Ala.	53,534	1,728	1,339	2,680
Ark.	8,440	238	75	46
Calif.	12,750	1,146	1,350	3,540
Ill.	93,900	1,093	1,025	228
Iowa	21,750	1,335	1,805	607
Miss.	10,610	339	789	967
N. C.	4,378,351	4,378	2,046	7,201
Okla.	11,857	4,103	1,207	2,061
S. C.	3,180,015	817	1,146	6,023
Tenn.	366,663	2,942	4,139	2,063
Tex.	661,654	545	944	540
Other	3,810,621	13,517	13,406	15,315
	1,160,850	120	271	1,215

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, August 15, 1928.—Latest quotation on chemicals and soap makers' supplies:

Extra tallow, f.o.b. seller's plant, 8¼c lb.; Manila cocoanut oil, tanks New York, 8¼c lb.; Manila cocoanut oil, tanks coast, 7¼c lb.; Cochiti cocoanut oil, barrels New York, 10½c lb.

P. S. Y. cottonseed oil, barrels New York, 10½@11½c lb.; crude corn oil, barrels New York, 11@11½c lb.; olive oil foots, barrels New York, 10½@10¾c lb.; 5 per cent yellow olive oil, barrels New York, \$1.40 to \$1.45 gal.

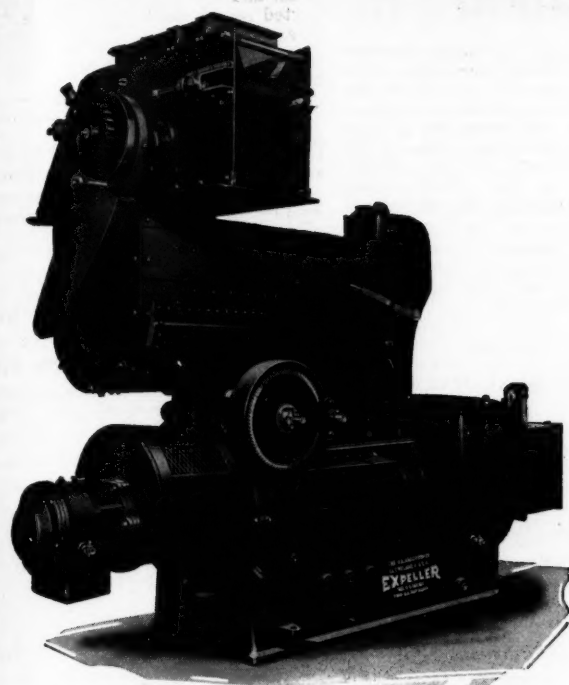
Crude soya bean oil, barrels New York, 11½@12¼c lb.; palm kernel oil, barrels New York, 9¾c lb.; red oil, barrels New York, 9¼@9¾c lb.; Nigre palm oil, casks New York, 7.90@8c lb.; Lagos palm oil, casks New York, 8½c lb.; glycerine (soapiye), 7½c lb.

HULL OIL MARKET.

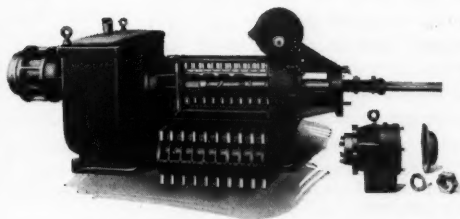
Hull, England, Aug. 15, 1928.—(By Cable).—Refined cottonseed oil, 33s 6d; crude cottonseed oil, 29s 3d.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, August 1, 1928, to August 15, 1928, none.



The New Anderson R. B. Crackling Expeller



Has Unusual Accessibility of All Parts

Read These Advantages

- (1) Pressure 6 tons per square inch.
- (2) Constant rate, forced feed.
- (3) Ammeter registers power.
- (4) One-fourth easier accessibility.
- (5) Special G. E. High Torque Motor.
- (6) Timken roller bearings running in oil.
- (7) Push button control.
- (8) Three times as strong yet weighs the same.
- (9) Choke arrangement replaces old cone point.

THE illustration above at the right demonstrates the unusual accessibility of all parts in the new Anderson R. B. Expeller. This illustration shows the parts that are necessary to take off in order to remove the shaft. By removing $\frac{1}{2}$ of the barrel, the nut, lock washer, cap and thrust bearing, the main shaft is easily removed. It is not necessary to disturb any other part of the expeller in order to reach the shaft. In the illustration, the spline which drives the shaft can easily be seen.

This is the only type of machine in which it is possible to remove the shaft without practically dismantling the whole machine.

This ease of accessibility is just one of the many big improvements in the New Anderson Expeller. Read the other advantages as given in the list at the left.

Let us give you the complete details

The V. D. Anderson Company

1946 West 96th St.



Cleveland, Ohio

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Provisions continued firm with the light hog movement and advancing hog prices. Products firm with light offering. It is expected that the light hog movement will continue. Other live stock is firm and the general position of other livestock continues to influence the hog situation. The demand for fresh meats continues good.

Cottonseed Oil.

Cottonseed oil is irregular, reflecting the changing views on the cotton crop. Recent crop news is rather unfavorable, with material increase in worm and weevil activity in the west and with some claims of reduced estimates. In the southeast serious floods have

caused a good deal of local damage. New crude is offered sparingly, with 7½¢ bid in Texas and 8¢ bid in the Valley, with the southeast nominal.

Quotations on cottonseed oil at New York, Friday noon were: Aug., \$9.45 @9.50; Sept., \$9.54 @9.56; Oct., \$9.60; Nov., \$9.63 @9.70; Dec., \$9.73; Jan., \$9.80; Feb., \$9.80 @9.95; March, \$9.92 @9.96.

Tallow.

Tallow, extra, 8¼¢.

Stearine.

Oleo stearine, 10½¢.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 17, 1928.—Spot lard at New York: prime western, \$13.10 @13.20; middle western, \$12.90 @13.00; city, 12½¢ @12½¢; refined Continent, 13½¢; South American, \$14.25; Brazil kegs, \$15.00.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Aug. 16, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEEPS (700 lbs. up):				
Choice	\$23.00 @24.00	\$24.00 @24.50	\$25.00 @26.50	\$25.00 @26.00
Good	22.00 @23.00	22.50 @24.00	24.00 @25.50	23.50 @25.00
STEEPS (550-700 lbs.):				
Choice	24.00 @25.50		25.00 @27.00	25.00 @26.00
Good	23.00 @24.50		24.00 @25.00	23.50 @25.00
STEEPS (500 lbs. up):				
Medium	19.00 @23.00	20.50 @22.50	18.00 @22.00	18.00 @22.00
Common	16.00 @19.50	19.00 @20.50	16.50 @18.50	
STEEPS (1)				
YEARLING: (300-550 lbs.)				
Choice	25.00 @26.50		25.00 @27.00	
Good	23.50 @25.50		24.50 @26.00	
Medium	20.00 @24.00			
COWS:				
Good	18.00 @20.00	19.00 @20.00	19.00 @21.00	18.00 @19.00
Medium	16.00 @18.00	18.00 @19.00	17.00 @19.00	16.00 @17.50
Common	14.00 @16.00	16.50 @18.00	15.00 @16.50	15.00 @16.00
Fresh Veal and Calf Carcasses.				
VEALERS: (2)				
Choice	27.00 @28.00	26.00 @27.00	27.00 @28.00	26.00 @27.00
Good	26.00 @27.00	24.00 @26.00	25.00 @27.00	24.00 @26.00
Medium	24.00 @26.00	22.00 @24.00	24.00 @26.00	20.00 @23.00
Common	22.00 @24.00	20.00 @22.00	22.00 @24.00	
CALF: (2) (3)				
Choice	21.00 @23.00		25.00 @27.00	23.00 @24.00
Good	19.00 @21.00	20.00 @21.00	24.00 @25.00	21.00 @23.00
Medium	17.00 @19.00	19.00 @20.00	21.00 @23.00	17.00 @20.00
Common	16.00 @17.00	18.00 @19.00	20.00 @21.00	
Fresh Lamb and Mutton:				
LAMB: (38 lbs. down)				
Choice	28.00 @29.00	28.00 @29.00	25.00 @27.00	28.00 @29.00
Good	26.00 @28.00	26.00 @28.10	24.00 @26.00	27.00 @28.00
Medium	23.00 @26.00	23.00 @26.00	22.00 @24.00	24.00 @26.00
Common	20.00 @23.00	20.00 @23.00	20.00 @22.00	20.00 @24.00
LAMB: (39-45 lbs.)				
Choice	28.00 @29.00	28.00 @29.00	25.00 @27.00	28.00 @29.00
Good	26.00 @28.00	26.00 @28.10	24.00 @26.00	27.00 @28.00
Medium	23.00 @26.00	23.00 @26.00	22.00 @24.00	24.00 @26.00
Common	20.00 @23.00	20.00 @23.00	20.00 @22.00	
LAMB: (46-55 lbs.)				
Choice	26.00 @28.00	26.00 @28.00		
MUTTON: (Ewe) 70 lbs. down				
Good	15.00 @17.00	15.00 @17.00	14.00 @16.00	14.00 @16.00
Medium	13.00 @15.00	12.00 @15.00	11.00 @14.00	13.00 @14.00
Common	10.00 @13.00	10.00 @12.00	9.00 @11.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	34.00 @35.00	29.00 @30.00	28.00 @30.00	27.00 @29.00
10-12 lbs. av.	31.00 @33.00	28.00 @30.00	27.00 @29.00	27.00 @28.00
12-15 lbs. av.	28.00 @30.00	22.00 @25.00	24.00 @26.00	24.00 @26.00
16-22 lbs. av.	20.00 @22.00	16.00 @20.00	20.00 @22.00	19.00 @22.00
SHOULDERS: N. Y. Style, Skinned:				
8-12 lb. av.	19.00 @20.00		19.00 @21.00	18.50 @20.00
PICNICS:				
6-8 lbs. av.		16.00 @17.00		
BUTTS: Boston Style	25.00 @27.00		23.00 @25.00	23.00 @25.00
SPARE RIBS: Half Sheets	14.00 @15.00			
TRIMMINGS:				
Regular	14.00 @15.00			
Lean	22.50 @23.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

LIVERPOOL PROVISION STOCKS.

Imports of provisions and lard into Liverpool for the month of July, with comparisons, are reported as follows by the Liverpool Provision Trade Association:

	July, 1928, lbs.	June, 1928, lbs.	July, 1927, lbs.
Bacon, inc. shoulders	5,575,696	4,898,656	8,013,906
Hams	6,502,948	6,723,920	6,060,332
Lard	7,336,400	6,930,520	7,087,690

The approximate weekly consumption ex-Liverpool stocks, with comparisons, was as follows:

	Bacon, lbs.	Hams, lbs.	Lard, lbs.
July, 1928	1,247,120	1,705,760	1,258,860
June, 1928	1,383,200	1,537,312	1,498,560
July, 1927	1,837,920	1,535,264	1,404,000

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended August 11, 1928:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef		407
Canada—Vealers		866
Canada—Beef cuts		52,901 lbs.
Canada—Smoked pork		263 lbs.
Canada—Meat products		4,080 lbs.
Italy—Hams		491 lbs.
Italy—Sausage		3,433 lbs.
Germany—Sausage		1,641 lbs.
Germany—Sausage in tins		2,975 lbs.
Germany—Cooked hams		170 lbs.
Germany—Smoked hams		4,578 lbs.
Holland—Sausage in tins		1,588 lbs.
Ireland—Smoked hams		5,011 lbs.
Argentina—Pickled beef		587 lbs.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine beef exports this week up to August 10, 1928, show exports from that country were as follows:

To England, 87,876 quarters; to the continent, 21,159 quarters; others, none.

Exports for the previous week were as follows: To England, 38,961 quarters; to the Continent, 2,898; others, none.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the eleven months ended June 30, 1928, with comparisons for the same period last year, are reported by the U. S. Census Bureau as follows:

	1928.	1927.
Oil, Crude, lbs.	48,228,718	37,901,114
Oil, refined, lbs.	9,544,541	18,923,963
Cake and meal, tons	508,696	477,994
Linters, running bales	182,835	239,946

SAN FRANCISCO MARKET GROWS.

A new livestock exchange building was formally opened at the South San Francisco Stock Yards on July 18. The new building will house the livestock commission firms, the telegraph companies, railroad offices, livestock buyers and others and will include hotel rooms as well.

Since the opening of the yards at South San Francisco in March, 1927, sales have exceeded \$1,000,000 per month. More than 8,700 carloads of livestock have been handled, shipped from 16 different states. The market is rapidly becoming an outlet for livestock for the entire Western slope.

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Hide and Skin Markets

Chicago.

A firmer tone is apparent in the big packer hide market. Trading during the week, so far, was light, only around 25,000 hides being confirmed, these being current take-off. Offerings have been light, with killers reporting stocks fairly well sold up. With cattle running heavily to branded descriptions at this season, bulk of trading was in branded hides, with several lots of light native cows included. Heavy native hides were not openly offered. Last trading prices are now bid for all descriptions and no doubt killers will attempt next week to secure slightly better prices.

Spread native steers inactive and nominally around 25c. Heavy native steers last sold at 23½c and this is bid. Extreme native steers 23c last paid and bid.

One car of butt branded steers reported at 22½c, a steady price, and bid for more. One packer moved 1,800 Colorados at 22c, steady price, and bid for more. Heavy Texas steers sold in a small way, 1,400 bringing steady price of 22½c; light Texas steers reported moved in a small way at 22c and extreme light Texas steers last sold at 22c; these prices also now bid for more.

Heavy native cows inactive, so far, and last trading price of 23½c bid. Three packers moved total of about 9,000 light native cows at 22½c, which is bid for more. Two packers moved 7,600 branded cows at 22c, steady with last trading and bid for more.

Native bulls quoted nominally 17@17½c, based on sale of small packer bulls at 17c. Branded bulls nominally 16@16½c. Demand has been slow for bulls, which show some accumulation.

SMALL PACKER HIDES—Little interest has been apparent in the small packer hide market locally. However, there has not been any great pressure to offer hides, killers apparently being disposed to await further action of the big packer market. Only activity locally was the sale of 2,500 July-August bulls by a local killer at 17c for native bulls and 15½c for branded; bulls had been slow and had accumulated to some extent.

Market quoted nominally around 22½c for all-weight native steers and cows and 22c for branded, representing buyers' ideas; one local killer reports could have sold at 22½c for natives and 22c for branded, although not an actual bid. Three local killers holding July and August hides, another August alone.

COUNTRY HIDES—Market steady to firm, with considerably more activity recently. Good all-weights have sold at 19c and 19½c, selected, delivered, with some dealers inclined to ask 20c. Heavy cows and steers continue rather slow and priced around 17½c, selected, some asking ½c more. Buff weights are available in some directions at 19@19½c, others asking up to 20c; 19c has

been declined in some cases. Good 25/45 lb. extremes have moved in a fair way at 22c and generally quoted on this basis; however, some dealers asking 22½c. Bulls dull and quoted 14½@15c, selected. All-weight branded reported moving at 17c, Chicago freight.

CALFSKINS—Packer calfskins last sold at 30c for northern and 29c for southern; well cleaned up to end of July, except for one lot of back dated skins, and generally quoted on this basis.

First salted Chicago city calfskins quiet; last trading at 27c and quoted nominally at this figure. Outside city skins quoted around 26½@27c. Mixed cities and countries, 24½@25c.

KIPSKINS—One lot of 3,000 August native kipskins, from northern points alone, reported sold at 27½c, steady. Last trading in over-weights was at 26c, branded at 25c, at which time natives had moved at 27c.

First salted Chicago city kips quoted nominally 25@25½c and quiet. Outside cities quoted around 24½@25c. Mixed cities and countries around 23½@24c.

Packer regular slunks last sold at \$1.70 for June-July take-off. Hairless last moved at 70c.

HORSEHIDES—Horsehides continue dull, with choice city renderers offered at \$7.75@8.00, ranging down to \$6.50@7.25 asked for fairly good mixed lots; demand slow.

SHEEPSKINS—Dry pelts quoted 26@28c per lb., according to section. Packer shearlings firm, with one car big packer shearlings moving at \$1.47½, or 2½c better than last week; season practically over here. Pickled skins about unchanged; blind ribby lambs last sold at \$11.00 at Chicago and offered on this basis, with ribby lambs offered at \$10.00.

PIGSKINS—No. 1 pigskin strips quoted in a range of 9@10c; top paid previous week for a local car, with an outside lot moving at the low figure; asking up to 10½c, locally. Gelatine stocks 4c bid and 4½c asked.

New York.

PACKER HIDES—City packer hide market quiet, with a good undertone. As previously reported, July native hides were about cleaned up, while July branded hides are still on hand, together with August hides. However, stocks are reported light, due to lighter kill, and killers apparently in a waiting mood. Bids at ½c below Chicago prices recently made did not appear to interest packers and market continues to be quoted on basis of Chicago prices.

COUNTRY HIDES—Slightly better tone reported in the country market and more interest shown. Buff weights quoted 19@19½c, with extremes generally held at 22c.

CALFSKINS—Calfskin market reported quiet, with receipts light. Last trading in 5-7's was at \$2.45@2.52½; 7-9's at \$3.10; 9-12's last sold at \$4.10. A few light kipskins reported sold at \$4.05 and \$4.10.

SIoux CITY

(Special Letter to The National Provisioner.)

Sioux City, Ia., Aug. 15, 1928.

CATTLE—Trade weak to 25c lower on all classes of killers; medium and light weight yearlings, \$16.50; bulk of grain fed, \$14.25@16.00; best heifers, \$15.00; most heifers, \$12.00@14.75; prime corn fed cows, \$12.50; best grass cows, \$11.50; bulk of grass cows, \$7.50@10.00; bulls, \$8.50@10.00; veals, \$8.00@13.50.

HOGS—Market 25c higher for the week; bulk of butchers, light, medium and strongweights to shippers, \$11.50@11.70; to packers, \$11.25@11.35; sows, \$10.25@10.75; stags, \$9.50@10.00.

SHEEP—Market 25c lower for the week; native and western lambs, \$14.00@14.50; heavy natives, \$12.50; ewes, \$6.75@7.00.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 11, 1928, 2,680,000 lbs.; previous week, 3,353,000 lbs.; same week, 1927, 3,910,000 lbs.; from January 1 to August 11, 1928, 132,750,000 lbs.; same period, 1927, 143,994,000 lbs.

Shipments of hides from Chicago for the week ended August 11, 1928, 3,697,000 lbs.; previous week, 3,241,000 lbs.; same week, 1927, 4,275,000 lbs.; from January 1 to August 11, 1928, 140,057,000 lbs.; same period, 1927, 164,152,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Aug. 17, 1928, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Aug. 17, 28.	Prev. week.	Cor. week, 1927.
Spr. nat. str.	@25n	24½@25½n	22 @23½
Hvy. nat. str.	@23½b	@23½b	@20
Hvy. Tex. str.	@22½b	@22½b	@18½
Heavy butt	@22½b	22½@23ax	@18½
Brnd'd str.	@22b	@22	@18
Hvy. Col. str.	@22b	@22	@18
Ex-light Tex.	@22b	@22	@18
Brnd'd cows	@22b	@22	@18
Hvy. nat. cows	@23½b	@23½b	@19½
Lt. nat. cows	@22½b	@22½b	@20
Nat. bulls...17	@17½n	@17½n	@15½
Brnd'd bulls...16	@16½n	@16½n	@14½
Calfskins	@30	@30	@20
Kips, nat.	@27½	@27½	@23
Kips, ov-wt.	@26	@26	@22
Kips, brnd'd	@25	@25	@23
Slunks, reg.	@1.70	@1.70	@1.30
Slunks, hris.	@70	@70n	@60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts...22½	@23n	@22½n	@20
Branded	@22n	@22n	@18
Nat. bulls	@17	@17½n	@13
Brnd'd bulls	@15½	@16n	@15
Calfskins	@27n	@27	@18
Kips	@25½	25 @25½	20 @21
Slunks, reg.	@1.60	1.50@1.60	1.00@1.10
Slunks, hris.	@55	@55	50 @60

COUNTRY HIDES.

Hvy str.	@17½n	@17½	@17
Hvy. cows	@17½n	@17½	@17
Buff	@19	19 @19½	17½@18
Extremes	@22	@22	20 @20½
Bulls	@14½	@14½	@13
Calfskins	@23	22½@23½	@18
Kips	@22½	22½@23	@17
Light calf	1.50@1.60	1.50@1.60	@1.10
Deacons	1.50@1.60	1.50@1.60	@1.15
Slunks, reg.	@75	@75	@60
Slunks, hris.	@25	@25	@20
Horsehides	6.50@8.00	6.50@7.75	6.50@6.75
Hogskins	@90	@95	25 @30

SHEEPSKINS.

Pkr. lambs			@2.00
Sml. pkr. lambs			
Pkr. shearings	@1.47½	@1.45	@1.15
Dry pelts	@28	25 @27	25 @25½

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Aug. 16, 1928.

CATTLE—Compared with week ago, choice fed steers and yearlings, steady to 15c higher; shipping demand fairly broad; kinds selling \$14.50 downward, fully steady, mostly to shippers; in-between grades slow and uneven, 25 @40c lower, these mostly shortfeds and grassy kinds. Fat she stock, uneven, steady to 25c lower, grassy kinds off most; dry lot weighty cows, mostly steady; all cutters, 10@15c lower; weighty medium bulls to shippers, fully steady; plain kinds, unevenly lower; vealers, mostly 50c higher; light yearling steers at \$17.00, a new high for season; best weighty bullocks, \$16.50; medium weights, \$16.65; bulk choice steers and yearlings, \$16.00 upward; supply of plain grassers of southwest origin increasing, bulk, \$10.50@11.50; numerous loads half fat little steers, \$14.25 downward to \$11.75. Grass cows, mostly \$7.75@9.75; heifers, \$10.00@11.50; bulk all cutters, \$6.50@7.75; bulk strongweight medium bulls, \$9.25@9.65; kinds above \$9.40 scarce.

HOGS—Receipts for the week at Chicago promised to fall short of 85,000 and will total one of the smallest weeks in recent years. The light supply and consistently broad shipping demand were factors responsible for daily price advances which carried the top to \$13.00, the highest price paid since November, 1926. The net advance for the week amounted to \$1.10@1.25. At the close, bulk good and choice 170 to 240 lb. averages, \$12.55@12.85; top, \$13.00; week ago, \$11.70; 250 to 320 lb. weights, \$12.10@12.55; good grade 140 to 160 lb. weights, \$12.00@12.50; packing sows, \$11.15@11.50, few up to \$11.75; and pigs, mostly \$11.00@12.00.

SHEEP—Increased runs of range lambs enabled buyers to pound better grades while, after last week's decline, values on inbetweens lowered by smaller amounts. Range lambs got the big end of 25@50c downturn, while natives held up better and closed practically on a price parity with westerns. There was a little better action on sheep; range lambs, \$15.00@15.25 early, not quotable over \$15.00 late; bulk natives, \$14.50@14.75; best, \$15.10; fat native ewes, \$6.25@7.00.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Aug. 16, 1928.

CATTLE—Trade in beef steers and yearlings ruled somewhat uneven and closing prices are steady to 25c lower than a week ago. Highly bred yearlings and steers, meeting with competition of the feeder buyers, show little change. Better grades of she stock are weak to 25c lower, while grass fat kinds are 25@50c off. Bulls are steady to weak and vealers and calves are 50c@1.00 lower, with the late top on veals at \$14.00. Choice 867 yearling steers topped the week's trade at \$16.50, while best medium-weights went at \$16.00 and heavies at \$15.40.

HOGS—Limited receipts and a broad shipping outlet were again responsible for a prevailing stronger undertone in the hog market and sharp advances of 75c@1.00 were effected during the week. New high levels for the year were reached at the close, with choice 200 to 225 lb. weights selling up to \$12.20 to shippers. Packing grades were in demand and shared in the advance.

SHEEP—Native lambs held at steady prices, but range offerings were

under some pressure and are 25@35c under a week ago. Desirable Colorado offerings sold at \$14.80, while most of the westerns went from \$14.50@14.75. Best natives brought \$14.50. Mature classes held around steady. Best fat ewes stopped at \$7.00, while others cashed from \$5.75@6.75.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Aug. 16, 1928.

CATTLE—Fed steers and yearlings, although in light supply, found a slow market all week, with the tendency of prices to work lower. Choice grades declined least and are quoted steady to 25c lower, while short feds show a loss of 25@50c. She stock closed the week steady to 25c lower, lower grades showing the decline. Bulls held steady and vealers are steady to 50c lower. Weighty steers, averaging 1451 lbs., earned \$16.00 and yearlings sold up to \$16.75; veal top, \$14.00.

HOGS—While local receipts have been seasonable, curtailment is noted at eastern market centers. In the aggregate the volume shows a substantial decrease and this has resulted in an upward trend to prices, with comparisons Thursday with Thursday uncovering a net advance of 75c@1.00. Thursday's top reached \$12.10.

SHEEP—Increased receipts from the range states resulted in a low trend to fat lamb prices, while fat sheep, because of scarcity, held steady. Decline on lambs is put at 25@50c.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 16, 1928.

CATTLE—Compared with one week ago, choice yearlings, fat heifers and choice cows, steady; other native steers, cows, heifers and cutters, 25@50c lower; western steers, steady to 25c lower; low cutters, 25c lower; bulls, steady; good and choice vealers, 50c lower. Tops for week: yearlings, \$16.50; matured steers, mixed yearlings and heifers, \$16.25.

HOGS—Under pressure of light receipts generally, porcine values shot upward the past week to the highest level since February, 1927. Shipper outlet proved broad with buyers hesitant. Packers operated sparingly. Compared with week ago, light and medium weight butchers, 75@90c higher; weighty kinds, 60@75c up; pigs and light lights, 85c@\$1.00 higher; packing sows, 75@85c up; top, \$12.60 paid today.

SHEEP—Compared with one week ago, better grade lambs, 25c lower; others, steady. Early top lambs to packers, \$14.25; city butchers, \$14.25; late top, \$14.25.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Aug. 16, 1928.

CATTLE—Most killing classes of cattle hit the toboggan the past week. Slaughter steers and yearlings broke



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25@50c in an extremely draggy market, with most punishment inflicted on inbetween natives and low priced grassers. Grass fat cows and heifers sold mostly at a 50c decline. Other killing classes were unchanged. Receipts of range cattle exceeded 200 loads the first four days. This, together with the excessive heat, brought on the decline. The week's top cattle brought \$16.25.

HOGS—Active markets and daily price upturns featured hog trading, values finally reaching a 75c@1.00 higher plane than a week ago. The top was \$12.20, the highest for many months.

SHEEP—Under influence of excessive receipts, lambs sold 25c lower. Best Colorados made \$14.80; bulk of westerns, \$14.40@14.60; natives, \$14.25 down. Fat ewes ruled 25c lower, with the top at \$7.00.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.) South St. Paul, Minn., Aug. 15, 1928.

CATTLE—With light supplies after the opening, few price changes have developed in the cattle division as compared with a week earlier. Top fed yearlings sold at \$16.25, or a new high; heavy steers, \$15.50; mixed yearlings, \$15.00; bulk all grass and grain steers, \$11.00@14.00. Fat cows turned at \$7.50@9.50 mostly; heifers, to \$11.50; cutters, \$6.00@7.00, with bulls on a 25c advance bulking at \$8.50@9.00. Vealers are unchanged, good lights to-

day selling from \$16.00@17.00 according to condition.

HOGS—Similar influences were responsible for the 75c@1.10 rise in effect for hogs here since last Wednesday. Sorted 160 to 230 lb. weights at \$12.35 today were the highest since November, 1926. Medium and heavy-weight butchers were salable at \$11.00@11.50; packing sows, \$10.50@10.75; pigs, up to \$11.00.

SHEEP—Discrimination against bucky lambs to the extent of \$1.00 per hundred was about the only change in the lamb market, this class selling at \$13.50, while comparable grades of ewe and wether lambs turned at \$14.50; culls, \$10.00. Sheep continued at \$4.00@6.00, depending on condition.

LIVESTOCK AT 67 MARKETS.

Receipts and disposition of livestock at 67 leading markets during July, 1928, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

CATTLE.				
	Receipts.	Local slaughter.	shipm'ts.	Total.
Total	1,158,045	652,079	464,424	
July average, 5 years, 1923-1927 ..	1,275,517	731,088	515,057	
CALVES.				
Total	492,340	361,417	148,960	
July average, 5 years, 1923-1927 ..	532,084	395,771	148,102	
HOGS.				
Total	2,923,924	1,719,100	1,192,771	
July average, 5 years, 1923-1927 ..	3,394,009	2,174,656	1,218,234	
SHEEP AND LAMBS.				
Total	1,897,571	1,067,821	827,837	
July average, 5 years, 1923-1927 ..	1,689,031	933,263	754,679	

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets for week ended Aug. 11, and comparative periods:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Aug. 11.....	216,000	433,000	282,000
Week ago	201,000	467,000	287,000
1927	245,000	509,000	293,000
1926	277,000	504,000	320,000
1925	321,000	461,000	295,000
1924	272,000	622,000	277,000

At 11 markets:	Hogs.
Week ended Aug. 11.....	371,000
Previous week	414,000
1927	451,000
1926	440,000
1925	420,000
1924	554,000

At 7 markets:	*Cattle.	Hogs.	Sheep.
Week ended Aug. 11.....	154,000	326,000	203,000
Previous week	149,000	357,000	202,000
1927	196,000	376,000	221,000
1926	233,000	374,000	260,000
1925	255,000	346,000	293,000
1924	207,000	446,000	215,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle previous to 1927.

MEAT EXTRACT DUTIES.

The following reduction has been made in the import duty on meat extract coming into Finland: Meat extracts, concentrated soups, etc., not in airtight receptacles, reduced from 24 marks to 15 marks per kilo.; meat extracts, etc., in airtight receptacles, reduced from 45 marks to 25 marks per kilo.

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RECEIPTS AT CENTERS

SATURDAY, AUGUST 11, 1928.			
	Cattle.	Hogs.	Sheep.
Chicago	200	2,000	2,000
Kansas City	250	500	500
Omaha	300	3,500	850
St. Louis	400	3,500	...
St. Joseph	150	2,000	1,000
Sioux City	700	3,000	700
St. Paul	800	500	100
Oklahoma City	100	300	...
Fort Worth	500	400	400
Milwaukee	100	100	...
Denver	100	100	5,000
Louisville	100	400	500
Wichita	200	600	100
Indianapolis	100	3,500	400
Pittsburgh	100	600	100
Cincinnati	100	1,000	400
Buffalo	100	600	200
Cleveland	100	300	...
Nashville	100	300	900
Toronto	...	200	...

MONDAY, AUGUST 13, 1928.			
	Cattle.	Hogs.	Sheep.
Chicago	13,000	25,000	22,000
Kansas City	21,500	9,000	7,000
Omaha	8,500	10,500	28,000
St. Louis	8,500	11,500	2,000
St. Joseph	2,700	2,500	2,700
Sioux City	6,500	8,000	1,500
St. Paul	9,300	3,500	5,800
Oklahoma City	1,200	1,100	100
Fort Worth	3,000	1,000	2,000
Milwaukee	300	300	200
Denver	2,200	1,200	7,300
Louisville	1,400	1,000	1,100
Wichita	4,800	2,100	500
Indianapolis	500	500	500
Pittsburgh	800	1,700	2,500
Cincinnati	1,400	4,300	1,100
Buffalo	2,100	4,000	1,300
Cleveland	600	2,800	1,600
Nashville	500	800	2,200
Toronto	4,000	200	1,600

TUESDAY, AUGUST 14, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	13,000	14,000
Kansas City	11,500	8,000	5,000
Omaha	6,000	11,000	28,000
St. Louis	8,500	14,500	4,000
St. Joseph	2,500	5,000	3,000
Sioux City	1,500	8,000	500
St. Paul	1,000	1,500	...
Oklahoma City	900	400	...
Fort Worth	2,100	700	600
Milwaukee	800	1,000	300
Denver	300	700	...
Louisville	100	500	700
Wichita	1,500	2,100	400
Indianapolis	400	6,500	1,500
Pittsburgh	100	500	100
Cincinnati	300	4,000	300
Buffalo	100	800	600
Cleveland	100	1,200	500
Nashville	100	300	900
Toronto	200	300	100

WEDNESDAY, AUGUST 15, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	10,000	12,000
Kansas City	8,000	8,000	6,000
Omaha	3,800	13,000	13,000
St. Louis	4,500	13,500	3,500
St. Joseph	3,000	5,000	4,000
Sioux City	2,000	8,500	700
St. Paul	1,700	3,000	800
Oklahoma City	1,500	900	100
Fort Worth	3,500	700	1,000
Milwaukee	400	600	300
Denver	300	500	5,500
Louisville	100	500	700
Wichita	800	1,800	400
Indianapolis	1,000	500	1,200
Pittsburgh	100	1,300	400
Cincinnati	400	3,100	1,900
Buffalo	100	1,000	100
Cleveland	300	700	600
Nashville	100	300	1,400
Toronto	400	600	400

THURSDAY, AUGUST 16, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	16,000	17,000
Kansas City	3,500	5,000	7,000
Omaha	1,500	10,000	2,000
St. Louis	3,000	10,800	2,500
St. Joseph	1,800	5,400	4,000
Sioux City	1,200	6,000	500
St. Paul	3,000	1,800	1,300
Oklahoma City	700	700	...
Fort Worth	2,700	700	700
Milwaukee	600	600	200
Denver	300	1,000	200
Louisville	100	700	600
Wichita	300	1,400	300
Indianapolis	800	5,000	800
Pittsburgh	100	3,000	100
Cincinnati	600	3,000	100
Buffalo	200	800	2,400
Cleveland	400	1,400	800
Nashville	100	500	900
Toronto	100	400	...

FRIDAY, AUGUST 17, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	14,000	10,000
Kansas City	1,000	4,000	4,000
Omaha	800	8,000	1,000
St. Louis	1,000	8,500	500
St. Joseph	300	2,500	500
Sioux City	800	7,000	500
St. Paul	1,000	1,700	700
Oklahoma City	1,000	1,000	...
Fort Worth	2,200	800	1,400
Milwaukee	200	300	200
Denver	300	300	2,100
Wichita	300	1,500	100
Indianapolis	700	5,000	1,000
Pittsburgh	...	800	300
Cincinnati	...	2,700	1,300
Buffalo	200	1,600	300
Cleveland	100	600	200

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ended August 11, 1928, with comparisons.

CATTLE.

	Week ended Aug. 11.	Prev. week.	Cor. week, 1927.
Chicago	17,066	22,128	27,477
Kansas City	20,934	19,401	31,353
Omaha	13,509	12,960	18,461
St. Louis	12,189	16,549	14,738
St. Joseph	8,697	6,938	9,286
Sioux City	6,165	4,908	7,074
Wichita	2,463	2,208	...
Fort Worth	8,880	8,804	6,266
Philadelphia	1,868	1,101	1,627
Indianapolis	1,012	1,405	1,314
Boston	1,188	1,288	...
New York & Jersey City	8,982	8,285	8,837
Oklahoma City	4,026	3,174	5,935
Cincinnati	3,602	3,369	...
Total	100,990	112,345	135,990

HOGS.

	Week ended Aug. 11.	Prev. week.	Cor. week, 1927.
Chicago	69,300	94,000	108,900
Kansas City	16,780	21,732	19,835
Omaha	30,544	32,081	33,000
St. Louis	17,863	17,626	27,800
St. Joseph	16,073	15,500	20,836
Sioux City	17,306	22,305	27,498
Wichita	4,792	5,138	...
Fort Worth	4,443	4,224	3,332
Philadelphia	11,314	11,865	15,841
Indianapolis	10,380	13,448	18,329
Boston	9,008	1,288	10,321
New York & Jersey City	36,467	37,151	40,225
Oklahoma City	3,226	4,711	1,903
Cincinnati	16,354	19,040	...
Total	263,949	300,929	318,530

SHEEP.

	Week ended Aug. 11.	Prev. week.	Cor. week, 1927.
Chicago	51,109	51,024	60,135
Kansas City	20,697	25,652	26,735
Omaha	37,519	39,150	35,955
St. Louis	13,675	15,339	14,810
St. Joseph	16,719	17,610	12,940
Sioux City	4,021	2,386	3,306
Wichita	1,697	1,378	...
Fort Worth	3,848	2,006	2,690
Philadelphia	4,871	5,368	4,393
Indianapolis	1,112	1,449	2,951
Boston	3,955	4,538	4,393
New York & Jersey City	57,345	56,094	54,907
Oklahoma City	468	267	...
Cincinnati	2,464	1,627	...
Total	219,499	214,557	218,595

BUFFALO LIVESTOCK IN JULY.

The receipts and disposition of livestock at Buffalo, N. Y., during July, 1928, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	20,997	27,277	45,695	33,074
Shipments	8,539	22,464	26,016	24,002
Local slaughter	12,770	4,871	19,260	9,072

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 16, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or cilly hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	\$11.75@12.55	\$11.60@12.25	\$10.90@12.00	\$11.10@12.00	\$11.25@12.00
Med. wt. (200-250 lbs.) med.-ch.	11.85@12.85	12.10@12.60	11.50@12.10	11.25@12.20	11.40@12.75
Lt. wt. (180-200 lbs.) com.-ch.	11.60@12.85	12.20@12.60	10.75@12.10	11.15@12.20	11.50@12.75
Lt. lt. (150-180 lbs.) com.-ch.	11.25@12.75	11.25@12.40	10.90@11.60	10.50@12.00	11.50@12.75
Packing sows, smooth and rough.	10.50@11.65	10.25@11.00	9.75@10.90	9.75@10.85	10.50@11.10
Sitr. pigs (130 lbs. down). med.-ch.	10.75@12.25	9.00@11.50	10.25@11.50	11.00@11.75
Av. cost and wt., Tue. (pigs excl.)	11.98-251 lb.	12.04-222 lb.	10.75-287 lb.	11.41-243 lb.	11.00-279 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	14.00@16.35	13.50@15.50
STEERS (1,300-1,500 LBS.):					
Choice	15.00@16.60	15.75@16.50	15.00@16.00	14.50@15.50	14.90@15.85
Good	14.25@15.90	14.25@15.75	13.75@15.00	13.50@14.50	13.75@14.90
STEERS (1,100-1,300 LBS.):					
Choice	15.75@16.75	16.00@16.75	15.00@16.35	14.50@16.15	14.85@16.00
Good	14.25@15.90	14.25@16.00	13.75@15.00	13.50@15.15	13.75@14.85
STEERS (950-1,100 LBS.):					
Choice	16.00@16.90	16.25@16.75	15.50@16.75	15.15@16.25	14.85@16.15
Good	14.50@16.35	14.50@16.25	14.00@15.50	13.75@15.25	13.75@14.85
STEERS (800 LBS. UP):					
Medium	12.00@14.00	11.75@14.25	11.50@14.00	11.00@13.75	11.75@13.75
Common	9.00@12.00	8.50@11.75	8.50@11.50	8.25@11.00	9.00@11.75
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	15.90@16.85	16.00@16.75	15.50@16.75	15.25@16.50	15.25@16.25
Good	14.50@15.90	15.00@16.00	14.00@15.50	13.75@15.50	14.00@15.25
HEIFERS (850 LBS. DOWN):					
Choice	15.85@16.65	15.50@16.25	14.75@16.00	15.00@16.00	14.50@15.50
Good	14.10@15.85	14.50@15.50	13.50@14.75	12.75@15.00	13.50@14.50
Common-med.	8.50@14.35	8.50@14.50	9.00@13.50	8.25@12.75	8.50@13.50
HEIFERS (850 LBS. UP):					
Choice	13.00@16.35	13.00@15.50	12.75@15.50	12.25@15.25	12.25@14.25
Good	11.50@15.85	11.50@14.50	11.25@14.50	10.75@14.50	11.00@13.00
Medium	9.75@14.15	9.25@12.00	9.50@12.75	8.75@12.75	9.00@12.00
COWS:					
Choice	12.10@13.00	11.25@12.25	11.25@12.50	10.50@11.50	11.00@12.00
Good	9.50@12.10	8.50@11.25	8.50@11.50	8.75@10.50	9.00@11.00
Common-med.	7.75@9.50	8.00@9.50	7.50@9.50	7.00@8.75	7.25@9.00
Low cutter and cutter.	6.25@7.75	5.50@8.00	5.75@7.50	5.50@7.00	5.75@7.25
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	9.75@11.00	8.75@10.50	9.00@10.00	8.75@9.75	9.00@10.00
Cutter-med.	7.25@9.75	6.50@8.75	7.50@9.00	6.50@8.75	6.50@9.25
CALVES (500 LBS. DOWN):					
Medium-ch.	10.00@14.00	9.50@13.00	9.50@13.50	8.00@13.00	9.00@11.50
Cull-common	7.00@10.00	6.00@9.50	7.00@9.50	6.00@8.00	6.50@9.00
VEALERS (MILK-FED):					
Good-ch.	16.50@18.50	15.00@16.50	12.00@14.00	11.00@14.00	13.00@17.00
Medium	13.50@16.50	12.50@15.00	10.50@12.00	8.00@11.00	9.00@13.00
Cull-common	8.00@13.50	6.00@12.50	7.00@10.50	6.00@8.00	6.50@9.00
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down) good-ch.	13.85@15.00	13.25@14.25	13.25@14.40	13.50@14.65	13.25@14.50
Lambs (92 lbs. down) medium-ch.	12.00@13.85	11.50@13.25	12.25@13.25	12.50@13.50	12.25@13.25
Lambs (all weights) cull-common	8.25@12.00	8.50@11.50	8.25@12.25	9.00@12.50	10.00@12.25
Yearling wethers (110 lbs. down) medium-choice	8.75@13.00	7.50@12.00	8.25@12.25	9.00@12.25	9.00@12.00
Ewes (110 lbs. down) med.-ch.	5.50@7.50	5.00@6.50	5.50@7.00	5.00@6.75	4.75@6.25
Ewes (120-150 lbs.) medium-ch.	4.50@7.25	4.00@6.00	4.50@6.75	4.50@6.75	4.25@6.25
Ewes (all weights) cull-common.	1.75@5.50	1.50@5.00	1.50@5.50	1.25@5.00	1.50@4.50

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 11, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,475	2,128	3,800	16,781
Swift & Co.	4,234	2,598	3,400	18,444
Morris & Co.	2,393	794	4,000	5,442
Wilson & Co.	3,650	1,012	5,100	10,441
Anglo-Am. Prov. Co.	729			
G. H. Hammond Co.	1,233	600		
Libby, McNeill & Libby	352			

Brennan Packing Co., 6,300 hogs; Miller & Hart, 3,000 hogs; Independent Packing Co., 600 hogs; Boyd, Latham & Co., 1,000 hogs; Western Packing & Provision Co., 8,000 hogs; Roberts & Oak, 4,100 hogs; Agar Pkg. Co., 3,300 hogs; others, 24,600 hogs.

Totals: Cattle, 17,066; calves, 6,528; hogs, 6,300; sheep, 51,108.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,774	1,218	1,390	3,583
Calaby Pkg. Co.	3,384	922	2,684	6,795
Powder Pkg. Co.	460			
Morris & Co.	1,946	594	1,342	1,980
Swift & Co.	2,908	1,080	7,125	4,079
Wilson & Co.	3,810	1,069	2,722	4,157
Local butchers	600	169	1,536	103

Total15,882 5,052 16,790 20,697

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,358	6,373	8,946
Calaby Pkg. Co.	3,173	7,390	10,956
Dold Pkg. Co.	805	5,538	
Morris & Co.	745	2,316	4,410
Swift & Co.	2,649	6,435	11,795
Eagle Pkg. Co.	21		
Glassburg, M.	10		
Hoffman Bros.	39		
Mayerowich & Vail	25		
Omaha Pkg. Co.	20		
J. Rife Pkg. Co.	14		
I. Roth & Sons	51		
S. Omaha Pkg. Co.	54		
Lincoln Pkg. Co.	279		
Morrell Pkg. Co.			
Nagle Pkg. Co.	126		
Smclair Pkg. Co.	302		
Wilson & Co.	270		
Other buyers		28,209	

Total12,041 56,321 30,107

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,652	818	1,183	3,482
Swift & Co.	3,031	1,945	2,138	5,802
Morris & Co.	2,030	658		2,755
East Side Pkg. Co.	1,056			2,180
All others	4,421	1,332	12,382	2,116

Total12,199 4,773 17,863 13,675

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,390	794	8,040	11,606
Armour & Co.	1,924	456	4,855	3,580
Morris & Co.	1,823	217	2,909	2,133
Others	2,820	202	9,350	4,232

Total9,957 1,669 25,214 21,551

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,977	154	5,797	1,155
Calaby Pkg. Co.	2,078	145	6,786	1,371
Swift & Co.	1,354	142	3,605	1,009
Smith Bros.	18	9	0	
Local butchers	62	15		
Order buyers	1,918	36	19,721	

Total7,437 501 35,898 3,625

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,087	680	1,391	318
Wilson & Co.	1,583	592	1,368	150
Other butchers	84		467	

Total2,754 1,272 3,226 468

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,490	2,562	4,028	1,860
Calaby Pkg. Co.	408	1,035		
Boris Bros.	198	32		
Swift & Co.	3,673	3,852	5,430	2,797
United Pkg. Co.	1,025	153		5
Others	706		5,285	

Total8,500 7,664 14,748 4,662

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Stegner & Son	211	160		67
C. A. Freund	141	42	119	
S. W. Gall		8		707
J. Hilberg	151			32
Gus. Juengling	249	112		85
E. Kahn's Sons Co.	887	332	5,591	450
Kroger Gr. & B. Co.	175	121	2,949	
Lohrey Pkg. Co.	5		284	
H. H. Meyer P. Co.	28		1,956	
W. G. Rehn & Son	128	48		
A. Sander Pkg. Co.	5		1,888	
J. Schlachter & Son	148	153		105
J. & F. Schroth Co.	12		2,807	
Vogel & Son	10	9	871	

Total2,150 985 15,465 1,515

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,495	2,087	3,464	1,023
U. D. B. Co., N. Y.	58			
R. Gums & Co.	137	28	77	50
Armour & Co.	625	859		
N.Y.B.D.M.Co., N.Y.	17			
Butchers	329	290	111	199
Traders	251	48	17	7

Total2,912 3,282 3,969 1,279

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,225	647	4,907	1,676
Dold Pkg. Co.	424	40	4,079	21
Wichita D. B. Co.	15			
Dunn-Ostertag	58			
Keefe-LeSturgeon	54			

Total1,776 687 9,076 1,697

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Outside buying	1,244	2,479	17,131	2,760
Klingan & Co.	853	809	9,452	1,230
Indianapolis Abt. Co.	1,147	11	257	746
Armour & Co.	477	65	1,359	70
Bell Pkg. Co.	83			
Brown Bros.	76	26	200	12
Hilgemeier Bros.				
Schussler Pkg. Co.	26		303	
Riverview Pkg. Co.	12		158	
Meier Pkg. Co.	90	10	326	
Indiana Prov. Co.	21	1	307	4
Art Wabnitz	11	61	39	45
Maas-Hartman & Co.	28	5		
Hoosier Abt. Co.	14			
Miscellaneous	447	90	547	840

Total4,527 3,557 30,037 5,683

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended August 11, 1928, with comparisons.

CATTLE.

	Week ended Aug. 11.	Prev. week.	Cor. week.
Chicago	17,066	22,128	27,477
Kansas City	15,882	14,755	22,455
*Omaha	12,041	14,080	19,468
St. Louis	12,199	11,592	14,208
St. Joseph	9,957	8,952	10,666
Sioux City	7,437	6,121	8,017
Okla. City	2,754	2,084	4,524
Indianapolis	4,527	5,376	3,249
Cincinnati	2,150	1,960	2,123
Milwaukee	2,912	2,561	3,058
Wichita	1,776	1,693	3,063
St. Paul	8,500	7,886	10,339

Total97,201 99,768 128,947

*Includes calves.

HOGS.

	Week ended Aug. 11.	Prev. week.	Cor. week.
Chicago	69,300	94,000	103,900
Kansas City	16,790	21,542	19,825
Omaha	56,321	73,764	58,012
St. Louis	17,863	17,726	27,880
St. Joseph	25,214	25,937	26,017
Sioux City	35,898	38,439	35,335
Okla. City	3,226	4,711	1,958
Indianapolis	30,037	35,148	34,288
Cincinnati	15,405	14,506	13,674
Milwaukee	3,669	4,199	4,816
Wichita	9,076	9,472	8,122
St. Paul	14,743	17,259	22,786

Total297,611 356,703 356,613

SHEEP.

	Week ended Aug. 11.	Prev. week.	Cor. week.
Chicago	51,108	51,024	60,155
Kansas City	20,697	25,499	20,759
Omaha	36,107	30,249	35,547
St. Louis	13,675	15,339	14,810
St. Joseph	21,551	21,576	19,307
Sioux City	3,625	1,753	3,229
Okla. City	468	267	253
Indianapolis	5,883	5,314	7,690
Cincinnati	1,515	1,302	1,099
Milwaukee	1,279	1,563	1,555
Wichita	1,697	1,378	1,803
St. Paul	4,662	3,581	5,240

Total162,007 158,845 171,447

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 6	10,040	1,932	29,665	14,975
Tues., Aug. 7	7,171	2,732	21,579	10,969
Wed., Aug. 8	10,827	2,226	16,192	12,620
Thurs., Aug. 9	7,821	2,868	18,945	12,492
Fri., Aug. 10	1,503	1,136	8,653	10,501
Sat., Aug. 11	300	200	2,000	2,000

Totals this wk.....37,771 11,094 96,434 63,554

Prev. week41,214 9,488 118,903 71,810

Year ago56,875 10,415 130,596 75,658

2 years ago67,062 11,377 107,024 83,483

Year's receipts to Aug. 11, with comparative totals:

	1928.	1927.	1928.	1927.
Cattle	54,998	104,403	1,429,792	1,717,439
Calves	15,863	20,003	506,393	454,553
Hogs	150,472	252,907	5,612,356	4,796,369
Sheep	105,237	129,904	2,067,128	2,152,932

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 6	3,439		11,706	2,081
Tues., Aug. 7	1,812	1	6,944	1,859
Wed., Aug. 8	2,624		4,287	748
Thurs., Aug. 9	2,277		6,127	2,974
Fri., Aug. 10	813	1	6,719	3,138
Sat., Aug. 11			1,000	1,000

Totals this wk.....11,065 2 36,776 11,855

Prev. week12,333 8 38,531 15,941

Year ago16,152 425 36,486 12,006

2 years ago16,794 315 25,578 24,251

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Aug. 11	\$15.10	\$10.85	\$ 6.35	\$14.95
Previous week	14.95	10.65	5.90	14.85
1927	11.80	9.05	6.00	14.00
1926	9.65	11.00	6.50	13.75
1925	12.40	13.25	7.00	14.90
1924	9.70	9.20	7.10	15.45
1923	10.70	7.50	6.75	12.95

Avg. 1923-1927\$10.85 \$10.10 \$ 6.65 \$13.80

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ended Aug. 11	26,700	59,600	51,700
Previous week	28,881	80,372	55,869
1927	40,223	94,100	63,647
1926	40,208	81,446	59,232
1925	40,749	80,272	61,468
1924	36,149	119,149	52,994

*Saturday, Aug. 11, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weight and top and average prices of hogs, with comparisons:

	Average No. received.	Wgt. lbs.	Prices—Top.	Prices—Avg.
*Week ended Aug. 11	96,400	245	\$12.00	\$10.85
Previous week	118,903	241	11.00	10.05
1927	130,586	252	11.05	9.05
1926	107,024	272	13.85	11.60
1925	101,624	246	14.30	13.2

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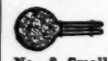


Maybe you have had that all-too-common experience of realizing suddenly that you had to buy cold-storage doors quickly, for replacement, alterations or new construction. Next time, keep in mind that our stock rooms hold thousands of doors of the sizes and specifications most used, ready for shipment on a moment's notice. Storage makes quantity production possible. Quantity production effects savings that go into extra quality. You gain every way. Ask for our stock list.

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Hagerstown, Md. U. S. A.



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No. 3 Small



No. 2 Medium



No. 1 Large



No. 0 Jumbo

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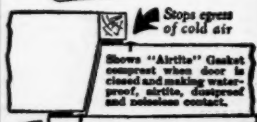
The one simple, practical and economical method for making refrigerator and cold storage doors air tight. Saves money; lasts for years; provides lower and more uniform temperature. Comes in five standard sizes to fit any door.

Easy to Apply

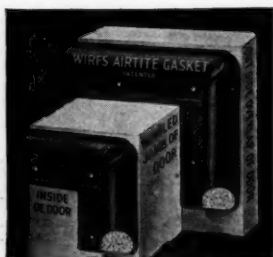
Anyone can tack it on. Made with an insulating cushioning core enclosed by a rubberized covering. Flexible, resilient, and self-adjusting to uneven surfaces.

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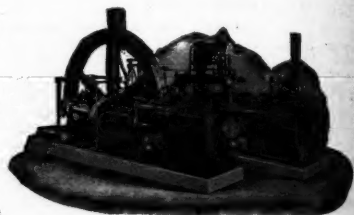


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ICE NOTES.

A permit has been issued to the Western Cold Storage Co., Wenatchee, Wash., for the construction of a cold storage plant. It is expected that the cost will be in the neighborhood of \$500,000.

The Memphis Cold Storage Warehouse Co., Memphis, Tenn., has let a contract for the remodeling of its plant.

A cold storage plant is being erected in Victoria, Tex., for the Hill Wholesale Produce Co.

The West Texas Utilities Co., is planning to erect a cold storage plant in Childress, Tex.

Barron & Smith are erecting a cold storage plant in Columbus, Ga.

The Evansville Ice & Storage Co., Evansville, Ind., has authorized the construction of a cold storage plant.

The Standard Ice Co., Knoxville, Tenn., is planning the erection of a cold storage plant to cost \$150,000.

A cold storage warehouse will be built on 39th St., Galveston, Tex., by the Galveston Ice & Cold Storage Co.

A contract has been let by the Lake Chelan Fruit Growers, Chelan, Wash., for the construction of a cold storage warehouse to cost \$60,000. Work on the building has started.

The Apple Growers Cold Storage Co., Watsonville, Calif., has plans for the construction of a one-story cold storage warehouse to cost \$250,000.

The Terminal Refrigerating and Warehousing Corp., Washington, D. C., will construct a building at 1147 E. St., to cost about \$45,000.

The Centile Bros. Packing Co., Haines City, Fla., will erect a cold storage plant to cost about \$100,000.

The five-story cold storage warehouse at 22 East Austin Ave., Chicago, Ill., has been sold by Clarence A. Parliament.

The Serv-Ice and Storage Co., has acquired the Madison Ice & Storage Co. and the Logan Ice & Storage Co., Logan, W. Va.

Fire destroyed the cold storage plant of the Farmers Produce Co., Phoenix, Ariz. The loss is estimated at \$40,000.

A contract has been awarded by the St. Petersburg Cold Storage Co., St. Petersburg, Fla., for a cold storage plant in St. Petersburg and a similar unit in Clearwater, Fla. The cost will be about \$300,000.

The Tampa Union Terminal Co., Tampa, Fla., has been organized to construct a large cold storage plant to cost about \$3,000,000.

An expansion and improvement program to cost \$250,000 is planned by the Watsonville Ice & Cold Storage Co., Watsonville, Calif.

John Erck is planning the erection of a cold storage plant in Driscoll, Tex.

A cold storage plant will be erected in Driscoll, Tex., by John Erck.

Extensive improvements are planned to the plant of the Loveland Ice &

Cold Storage Co., Loveland, O. A contract for the work has been let.

Initial steps toward a survey of the entire valley to ascertain the advisability of erecting cold storage plants have been taken following a meeting of the Harlingen Chamber of Commerce, Harlingen, Tex.

The Illinois Power & Light Co. is erecting a cold storage plant in Nashville, Ill.

The Service Ice & Storage Co. is planning a cold storage plant in Waycross, Ga.

The Sun Ice & Cold Storage Co., Sun City, Fla., has been incorporated with a capital stock of \$50,000 by G. E. Adams.

Cowie and Drury will erect a cold storage plant in Halifax, N. S., Canada, to cost \$1,600,000.

The New State Ice Co., Guthrie, Okla., is planning an ice and cold storage plant to cost \$65,000 with machinery.

The new plant of the Terminal Ice & Cold Storage Co., Salem, Ore., has been placed in operation. It was erected at a cost of about \$200,000.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended Aug. 11, 1928, with comparisons, are officially reported as follows:

	Week ended Aug. 11, 1927.	Prev. week.	Cor. week, 1927.
Western dressed meats:			
Steers, carcasses	2,037	2,180	3,104
Cows, carcasses	1,535	1,411	2,689
Bulls, carcasses	32	103	39
Veals, carcasses	884	963	903
Lambs, carcasses	13,271	13,159	13,584
Mutton, carcasses	930	683	190
Pork, lbs.	56,205	246,830	200,257
Local slaughters:			
Cattle	1,186	1,288	1,316
Calves	1,413	1,305	1,211
Hogs	9,008	7,732	10,321
Sheep	3,955	4,538	4,583

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on hand August 1, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1928.	Aug. 1, 1927.	5-Yr. Av., Aug. 1.
Broilers	6,663,000	6,245,000
Fryers	1,569,000	1,823,000
Roasters	5,056,000	7,184,000	9,532,000
Fowls	7,748,000	5,976,000	6,551,000
Turkeys	6,511,000	6,452,000	6,970,000
Miscellaneous	12,829,000	14,606,000	12,808,000

PRODUCE IN COLD STORAGE.

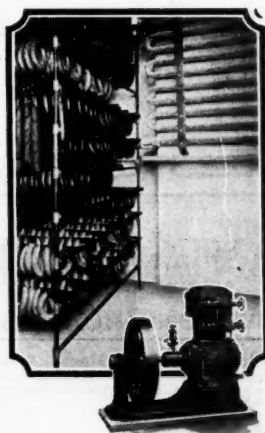
Cold storage holdings of butter, cheese and eggs on August 1, 1928, with comparisons are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1928.	Aug. 1, 1927.	5-Yr. Av., Aug. 1.
Butter, cream-			
ery	120,327,000	145,147,000	124,253,000
Cheese,			
American	72,825,000	67,061,000	65,822,000
Cheese, Swiss	4,580,000	6,872,000	5,402,000
Cheese, brick and Munster	2,330,000	1,964,000	2,186,000
Cheese, lim-			
burger	1,458,000	2,035,000	1,470,000
Cheese, all other	8,270,000	9,975,000	8,418,000
Eggs, case	10,489,000	10,746,000	10,075,000
Eggs, frozen	81,606,000	81,418,000	49,492,000

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended Aug. 11, 1928, with comparisons, were as follows:

	Week ended Aug. 11, 1927.	Prev. week.	Cor. week, 1927.
Western dressed meats:			
Steers, carcasses	1,974	1,957	2,508
Cows, carcasses	1,074	716	807
Bulls, carcasses	222	288	314
Veals, carcasses	1,070	1,058	1,840
Lambs, carcasses	8,884	7,339	9,820
Mutton, carcasses	1,964	1,036	1,328
Pork, lbs.	290,039	287,916	245,149
Local slaughters:			
Cattle	1,088	1,101	1,627
Calves	2,126	1,982	2,009
Hogs	11,314	11,865	15,847
Sheep	4,871	5,398	6,631



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Chicago Section

E. S. Urwitz, general manager, Dryfus Packing Co., Lafayette, Ind., was a Chicago visitor this week.

R. S. Sinclair, president, T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., transacted business in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 21,044 cattle, 6,410 calves, 23,375 hogs and 44,932 sheep.

John W. Hall, the well-known Chicago broker, is taking a vacation through the Northwest in a motor car. Just how long he will be away depends on how good the fishing is, it is said.

W. F. Richmond, of the D. W. Gallagher brokerage firm, is away from the city making an extended trip in his new Cadillac. In addition to sizing up the corn and hog situations, Mr. Richmond is calling on packers.

J. C. Hormel, vice-president and general manager of Geo. A. Hormel & Co., Austin, Minn., took time from his newly-acquired functions as a proud father to run into Chicago this week for a round of golf with Bert Cross.

Provision shipments from Chicago for the week ended Aug. 11, 1928, with comparisons, are reported as follows:

	Cor. week.	Last wk.	Prev. wk.	1927.
Cured meats, lbs.	20,688,000	20,900,000	18,012,000	
Fresh meats, lbs.	31,029,000	30,297,000	31,823,000	
Lard, lbs.	5,025,000	6,000,000	4,682,000	

Earl F. Harrington has been appointed superintendent of the oleomargarine department of the Chicago plant of Armour and Company, succeeding Thomas Frawley, resigned. He is well qualified for his new position by almost ten years' experience in the oleomargarine division.

Jeff T. Gibbons, veteran packing-house executive and former general manager of the Houston Packing Co., Houston, Tex., ran into Chicago this week from his home in Hollywood, Calif., to renew his acquaintance with old friends in the industry. Jeff has to sniff the scent of the Yards just about so often. He can still tell them how to "buy right" and "sell right."

Randall E. Burns, a director of the Brennan Packing Co., Chicago, was killed in an automobile accident in Northern Wisconsin a few days ago. Mr. Burns was returning from his vacation, and in attempting to pass a car collided with another car coming from the opposite direction. He was 25 years old and had a promising career ahead of him in his chosen field.

W. S. Fraser, manager of the Tittle Brothers Packing Company branch, Madison, Wis., visited Tittle Brothers stock yards' office on Tuesday, making use of the Royal Airways daily service between Chicago and Madison, this giving him a full day to visit various Chicago plants and getting him back to

his family for the evening meal. He expects to take advantage of this special service each week hereafter.

George C. Daniels, for many years connected with the packing industry in Chicago, died on August 16 at the home of his brother, Joseph A. Daniels, of Lake Bluff. Mr. Daniels was born in Chicago 59 years ago and was connected with Morris & Co. for 28 years and had been with Armour and Company for the last six years. He is survived by his mother, a son, George Daniels, Jr., his brother, and three sisters.

M. R. Roberts, formerly head of the advertising department of Milprint Products Corporation and Milwaukee Printing Company, has been named manager of the meat merchandising division. The new division, while still in its swaddling clothes, promises to develop into a husky infant in the very near future. Mr. Roberts has been succeeded as head of the advertising department by J. Allison Cormack, well-known advertising man.

E. H. Meyer this week opened offices in the Real Estate Savings Building, Pittsburgh, Penn., where a brokerage enterprise will be conducted for the handling of products incidental to the meat industry and affiliated lines. Mr. Meyer for the past eight years has been actively associated with the packinghouse industry in the Pittsburgh district. He will handle the complete packinghouse line, in addition to beef casings, hog casings and sheep casings.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended Aug. 9, 1928, with comparisons:

BUTCHER STEERS.				
1,000-1,200 lbs.				
	Week ended	Prev. week.	Same week.	1927.
	Aug. 9.			
Toronto	\$12.00	\$12.15	\$ 9.25	
Montreal	11.00	11.50	8.00	
Winnipeg	11.00	10.50	8.00	
Calgary	11.00	10.00	6.75	
Edmonton	9.75	9.50	6.50	
Pr. Albert	9.00	9.00	
Moose Jaw	9.50	9.50	
Saskatoon	9.75	10.00	

VEAL CALVES.			
Toronto	\$16.00	\$15.25	\$14.25
Montreal	13.50	12.50	11.00
Winnipeg	13.00	13.00	10.00
Calgary	10.50	10.50	8.50
Edmonton	11.00	11.00	8.00
Pr. Albert	9.00	10.00	6.00
Moose Jaw	11.00	11.00	8.00
Saskatoon	11.00	11.00

SELECT BACON HOGS.			
Toronto	\$14.00	\$13.95	\$11.40
Montreal	14.00	13.50	11.35
Winnipeg	13.50	13.00	11.35
Calgary	13.00	12.40	10.85
Edmonton	13.50	12.85	11.25
Pr. Albert	13.35	12.85	10.85
Moose Jaw	13.40	12.90	11.25
Saskatoon	13.35	12.85

GOOD LAMBS.			
Toronto	\$17.00	\$17.50	\$15.00
Montreal	14.00	15.00	13.00
Winnipeg	12.25	12.00	13.00
Calgary	12.00	13.00	11.50
Edmonton	11.50	11.00	11.00
Pr. Albert	10.00	10.50
Moose Jaw	11.75	14.00	12.50
Saskatoon	11.00	11.25

TRADE GLEANINGS

The Union Oil Mill Co., Monroe, La., will construct an addition to its plant to cost \$17,000.

A new dry rendering system has been installed in the abattoir of the Benz Co., Batesville, Ind.

Improvements to cost \$50,000, including new buildings and equipment, are being made to the plant of the Pine Bluff Cotton Oil Co., Pine Bluff, Ark.

The Buckeye Cotton Oil Co., Cincinnati, O., has purchased the real estate, plant and other physical assets of the Gulf Cotton Oil Co., Montgomery, Ala.

The new plant of the Montgomery County Packing Co., near Dearing, Kan., is rapidly nearing completion and will be placed in operation in the near future.

Meats valued at \$35,000 were destroyed in a blaze which partly wrecked the branch of Jacob E. Decker & Sons Co., Dallas, Tex., recently. Damage to building and equipment amounted to about \$20,000.

A new packing plant to replace the one destroyed by fire recently will be built by the Inland Meat Co., Wenatchee, Wash. The new plant will be of brick and concrete and will be constructed on the site of the old one.

The Southern Cotton Oil Co., New Orleans, La., has purchased the properties of the Empire Cotton Oil Co. The Empire oil mills are all located in Georgia and in the following cities: Atlanta, Cordele, Dublin, Madison, McRae, Valdosta and Vienna.

Swift & Company have purchased the cotton oil mill plant of the Alabama Cotton Oil Company at Montgomery, Ala., and the plant of the Georgia Cotton Oil Company at Macon, Ga. Both mills will be operated under the name of Swift & Company. E. T. Allen will manage the Montgomery mill and C. M. Allen will manage the Macon mill.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Aug. 9, 1928:

	Aug. 3	4	6	7	8	9
Chicago	44	44	44	44	44	45
New York	45 1/2	45 1/2	45 1/2	45 1/2	46	46 1/2
Boston	46	46	46	46	46 1/2	46 1/2
Phila.	46 1/2	46 1/2	46 1/2	47	47 1/2	47 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	43%	43%	43%	43%	43%	44 1/2%

Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	Since Jan. 1, 1928.	1927.
Chicago	38,362	40,473	42,471	2,063,642	2,194,980
N. Y.	62,236	60,214	61,801	2,207,194	2,388,200
Boston	24,710	26,563	18,058	856,721	804,455
Phila.	16,076	18,395	16,621	780,667	735,920

141,384 145,645 138,651 5,858,224 6,181,564

Cold storage movement (lbs.):

	In Aug. 9.	Out Aug. 9.	On hand Aug. 10.	Same week-day last year.
Chicago	243,522	45,090	22,805,727	29,488,638
New York	300,136	67,050	14,854,747	22,221,980
Boston	157,100	35,097	10,346,861	16,534,026
Phila.	40,492	26,306	6,293,204	6,508,264
	741,250	173,543	54,300,539	71,752,908

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,

Aug. 16, 1928.

Regular Hams.		S. P.	
8-10	Green.	20 1/2	20 1/2
10-12	Green.	20 1/2	20 1/2
12-14	Green.	20 1/2	20 1/2
14-16	Green.	21	21
16-18	Green.	20 1/2	20 1/2
18-20	Green.	20 1/2	20 1/2
10-16	Range.	21 1/2	21 1/2
16-22	Range.	20 1/2	20 1/2
S. P. Boiling Hams.		Select.	
16-18	H. Run.	22	22 1/2
18-20	H. Run.	22	22 1/2
20-22	H. Run.	22	22 1/2
Skinned Hams.		S. P.	
10-14	Green.	22 1/2	22 1/2
14-16	Green.	22 1/2	22 1/2
16-18	Green.	21 1/2	21 1/2
18-20	Green.	19 1/2	19 1/2
20-22	Green.	18 1/2	18 1/2
22-24	Green.	17 1/2	17 1/2
24-26	Green.	16 1/2	16 1/2
26-30	Green.	16	16
30-35	Green.	15	15
Picnics.		S. P.	
4-6	Green.	14 1/2	14 1/2
6-8	Green.	14	14
8-10	Green.	13 1/2	13 1/2
10-12	Green.	13 1/2	13 1/2
12-14	Green.	12 1/2	12 1/2
Bellies.*		S. P.	
6-8	Green.	18 1/2	18 1/2
8-10	Green.	18 1/2	18 1/2
10-12	Green.	18 1/2	18 1/2
12-14	Green.	18 1/2	18 1/2
14-16	Green.	18 1/2	18 1/2
16-18	Green.	17 1/2	17 1/2
*Square Cut and Seedless.			
D. S. Bellies.		Rib.	
14-16	Clear.	16 1/2	16 1/2
16-18	Clear.	16 1/2	16 1/2
18-20	Clear.	16 1/2	16 1/2
20-25	Clear.	16 1/2	16 1/2
25-30	Clear.	16	16
30-35	Clear.	15 1/2	15 1/2
35-40	Clear.	15 1/2	15 1/2
40-50	Clear.	15 1/2	15 1/2
D. S. Fat Backs.		S. P.	
8-10	Green.	11 1/2	11 1/2
10-12	Green.	11 1/2	11 1/2
12-14	Green.	12	12
14-16	Green.	13	13
16-18	Green.	13 1/2	13 1/2
18-20	Green.	13 1/2	13 1/2
20-25	Green.	13 1/2	13 1/2
D. S. Rough Ribs.		S. P.	
45-50	Green.	14 1/2	14 1/2
55-60	Green.	14 1/2	14 1/2
65-70	Green.	14 1/2	14 1/2
75-80	Green.	14 1/2	14 1/2
Other D. S. Meats.		S. P.	
Extra Short Clears.	35-45	15 1/2	15 1/2
Extra Short Ribs.	35-45	15 1/2	15 1/2
Regular Plates.	6-8	12 1/2	12 1/2
Clear Plates.	4-6	10 1/2	10 1/2
Jowl Butts.		10	10
Lard.		S. P.	
Prime steam, tierces.	12-12 1/2	12 1/2	12 1/2
Prime steam, loose.	12-30	12 1/2	12 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, AUGUST 11, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.07 1/2	12.25	12.07 1/2	12.20	12.32 1/2	12.45	
Oct.	12.05	12.37 1/2	12.20	12.32 1/2	12.45		
Dec.	12.85	12.47 1/2	12.35	12.45			
CLEAR BELLIES—		Open.		High.		Low.	
Sept.	15.85	15.87 1/2	15.85	15.87 1/2			
Oct.	15.85	15.85	15.85	15.85			
SHORT RIBS—		Open.		High.		Low.	
Sept.	14.00	14.05	14.00	14.00			
Oct.				13.75			
Dec.							

MONDAY, AUGUST 13, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.27 1/2	12.32 1/2	12.25	12.32 1/2	12.45	12.32 1/2	12.45
Oct.	12.42 1/2	12.47 1/2	12.37 1/2	12.47 1/2	12.50	12.47 1/2	12.50
Nov.					12.50		
Dec.	12.55-57 1/2	12.62 1/2	12.52 1/2	12.60	12.60		
Jan.	12.70	12.80	12.70	12.80	12.80		
Mar.	12.85	12.90	12.82 1/2	12.87 1/2	12.87 1/2		
CLEAR BELLIES—		Open.		High.		Low.	
Sept.	16.00	16.00	15.97 1/2	15.97 1/2			
Oct.	16.00	16.00	16.00	16.00			
SHORT RIBS—		Open.		High.		Low.	
Sept.				14.05			
Oct.				13.70			
Dec.				13.37 1/2			

TUESDAY, AUGUST 14, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.37 1/2-40	12.47 1/2	12.37 1/2	12.45	12.50	12.45	12.50
Oct.	12.52 1/2-55	12.62 1/2	12.52 1/2	12.60	12.60		
Nov.				12.62 1/2	12.62 1/2		
Dec.	12.62 1/2	12.75	12.62 1/2	12.70	12.70		
Jan.	12.85	12.90	12.85	12.90	12.90		
Mar.				13.00			
CLEAR BELLIES—		Open.		High.		Low.	
Sept.	16.05	16.05	16.00	16.02 1/2-05	16.02 1/2		
Oct.	16.10	16.12 1/2	16.10	16.10			
SHORT RIBS—		Open.		High.		Low.	
Sept.				14.20			
Oct.				13.85			
Dec.				13.37 1/2			

WEDNESDAY, AUGUST 15, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.45-47 1/2	12.47 1/2	12.20	12.25	12.25		
Oct.	12.60	12.60	12.32 1/2	12.40	12.40		
Nov.				12.45	12.45		
Dec.	12.72 1/2-75	12.75	12.42 1/2	12.55	12.55		
Jan.	12.90	12.90	12.72 1/2	12.75	12.75		
Mar.				12.85			
CLEAR BELLIES—		Open.		High.		Low.	
Sept.	15.87 1/2	15.92 1/2	15.85	15.92 1/2	15.92 1/2		
Oct.	16.05-10	16.10	15.95	16.00	16.00		
SHORT RIBS—		Open.		High.		Low.	
Sept.	14.22 1/2	14.25	14.22 1/2	14.25	14.25		
Oct.				13.85			
Dec.				13.50			

THURSDAY, AUGUST 16, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.27 1/2	12.45	12.27 1/2	12.42 1/2	12.42 1/2		
Oct.	12.45	12.60	12.45	12.55	12.55		
Nov.				12.60	12.60		
Dec.	12.65	12.72 1/2	12.65	12.67 1/2	12.67 1/2		
Jan.	12.82 1/2	12.85	12.82 1/2	12.90	12.90		
Mar.				13.00			
CLEAR BELLIES—		Open.		High.		Low.	
Sept.				16.00	16.00		
Oct.				16.05	16.05		
SHORT RIBS—		Open.		High.		Low.	
Sept.	14.35	14.40	14.35	14.37 1/2	14.37 1/2		
Oct.	14.10	14.10	14.10	14.10			
Dec.				13.50			

FRIDAY, AUGUST 17, 1928.

Open.		High.		Low.		Close.	
LARD—		Open.		High.		Low.	
Sept.	12.42 1/2	12.45	12.32 1/2	12.35	12.35		
Oct.	12.87 1/2	12.57 1/2	12.47 1/2	12.50	12.50		
Nov.				12.55	12.55		
Dec.	12.65-70	12.70	12.60	12.62 1/2	12.62 1/2		
Jan.	12.87 1/2	12.85	12.85	12.85	12.85		
Mar.	13.05	13.05	12.95	12.95	12.95		
CLEAR BELLIES—		Open.		High.		Low.	
Sept.	16.00	16.12 1/2	16.00	16.10	16.10		
Oct.	16.05	16.10	16.05	16.07 1/2	16.07 1/2		
SHORT RIBS—		Open.		High.		Low.	
Sept.				14.37 1/2	14.37 1/2		
Oct.				14.10	14.10		
Dec.	13.80-14.00	14.00	13.80	13.85	13.85		

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ended Thursday, Aug. 16, 1928, with comparisons:

	Week ended Aug. 16.	Prev. week.	Cur. week.
Armour & Company	1,833	4,328	7,376
Anglo-American Prov. Co.	1,800	1,848	4,600
Swift & Co.	300	1,171	6,362
G. H. Hammond Co.	195	1,319	3,118
Morris & Co.	2,260	4,615	8,150
Wilson & Co.	121	1,070	2,863
Boyd-Lunham Co.	7,417	9,257	10,319
Western Pkg. & Prov. Co.	1,361	3,819	4,065
Roberts & Onke	1,804	3,622	4,440
Miller & Hart	86	724	1,794
Independent Pkg. Co.	6,420	6,310	6,362
Brennan Pkg. Co.	2,852	2,950	4,124
Agar Pkg. Co.			
Total	26,449	41,233	70,394

CHICAGO RETAIL MEATS

Beef.									
Week ended Aug. 10.									
No. 1.		No. 2.		No. 1.		No. 2.		No. 1.	
10.		10.		Cor. wk.		10.		10.	
Rib roast, hvy. end	35	30	16	25	22	12	12	12	12
Rib roast, lt. end	45	35	20	40	28	30	30	30	30
Chuck roast	30	25	18	26	20	14	14	14	14
Steaks, round	60	50	25	45	30	20	20	20	20
Steaks, sirlo. 1st cut	60	45	22	45	32	22	22	22	22
Steaks, porterh.	75	45	29	50	37	28	28	28	28
Steaks, flank	28	25	18	28	25	18	18	18	18
Beef stew, chuck	25	20	15	20	18	12	12	12	12
Cornd. briquets,									
boneless	28	24	18	24	22	18	18	18	18
Corned plates	20	13	10	16	13	10	10	10	10
Corned rumps, bns.	25	22	18	25	22	18	18	18	18

Lamb.									
Good.		Com.		Good.		Com.			
Hindquarters	40	30	40	30	40	30	40	30	40
Legs	42	30	40	30	40	30	40	30	40
Stews	25	10	20	10	20	10	20	10	20
Chops, shoulder	25	20	25	20	25	20	25	20	25
Chops, rib and loin	60	25	55	25	55	25	55	25	55

Mutton.									
Legs	26	..	26	..	26	..	26	..	26
Shoulders	10	..	10	..	10	..	10	..	10
Shoulders	18	..	18	..	18	..	18	..	18
Chops, rib and loin	35	..	35	..	35	..	35	..	35

Pork.									
Loins, 8@10 av.	36	@38	32	@38	32	@38	32	@38	32
Loins, 10@12 av.	32	@35	30	@35	30	@35	30	@35	30
Loins, 12@14 av.	30	@32	28	@32	28	@32	28	@32	28
Loins, 14 and over	24	@26	22	@26	22	@26	22	@26	22
Chops	40	@40	34	@40	34	@40	34	@40	34
Shoulders	25	@25	18	@25	18	@25	18	@25	18
Butts	30	@30	28	@30	28	@30	28	@30	28
Spareribs	17	@17	11	@17	11	@17	11	@17	11
Hocks	12	@12	11	@12	11	@12	11	@12	11
Leaf lard, raw.	12	@12	11	@12	11	@12	11	@12	11

Veal.									
Hindquarters	35	@40	30	@40	30	@40	30	@40	30
Forequarters	24	@28	18	@28	18	@28	18	@28	18
Legs	35	@40	36	@40	36	@40	36	@40	36
Breasts	16	@22	14	@22	14	@22	14	@22	14
Shoulders	18	@22	12	@22	12	@22	12	@22	12
Cutlets	50	@50	45	@50	45	@50	45	@50	45
Rib and loin chops.	50	@50	45	@50	45	@50	45	@50	45

Butchers' Offal.									
Suet	40	@54	40	@54	40	@54	40	@54	40
Shop fat	3	@3	3	@3	3	@3	3	@3	3
Bone, per 100 lbs.	50	@50	50	@50	50	@50	50	@50	50
Calf skins	22	@22	17	@22	17	@22	17	@22	17
Kips	21	@21	17	@21	17	@21	17	@21	17
Deacons	12	@12	12	@12	12	@12	12	@12	12

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Aug. 15, 1928.	Cor. week, Aug. 15, 1928.
Prime native steers.....	25 @26	20 @22
Good native steers.....	24 @25	18 @19
Medium steers.....	23 @24	16 @17
Butters, good.....	20 @25	13 @18
Cows.....	15 1/2 @18	11 @16
Kind quarters, choice.....	29 @31	26 @26
Flnd quarters, choice.....	20 @21	16 @16

Beef Cuts.

Steer Loin, No. 1.....	@43	@45
Steer Loin, No. 2.....	@41	@40
Steer Short Loin, No. 1.....	@53	@58
Steer Short Loin, No. 2.....	@49	@49
Steer Loin Ends (hips).....	@34	@31
Steer Loin Ends, No. 2.....	@34	@31
Cow Short Loin.....	@38	@36
Cow Loin Ends (hips).....	@24	@19
Steer Ribs, No. 1.....	@31	@28
Steer Ribs, No. 2.....	@20	@18
Cow Ribs, No. 1.....	@23	@21
Cow Ribs, No. 2.....	@15	@11
Steer Round, No. 1.....	@28	@26
Steer Chucks, No. 1.....	@25 1/2	@20 1/2
Steer Chucks, No. 2.....	@19 1/2	@14 1/2
Cow Round.....	@21	@17 1/2
Cow Chucks.....	@16	@11
Steer Plates.....	@14 1/2	@12
Medium Plates.....	@10	@8
Briskets, No. 1.....	@11 1/2	@8
Steer Navel Ends.....	@11 1/2	@8
Cow Navel Ends.....	@11	@7 1/2
Fore Shanks.....	@11	@8
Flnd Shanks.....	@9	@8
Strip Loin, No. 1, bbls.....	@70	@60
Strip Loin, No. 2.....	@68	@58
Strain Butts, No. 1.....	@34	@34
Strain Butts, No. 2.....	@32	@27
Beef Tenderloins, No. 1.....	@80	@70
Beef Tenderloins, No. 2.....	@75	@65
Rump Butts.....	@20	@18
Flnd Steaks.....	@25	@20
Shoulder Clods.....	@18	@15
Hanging Tenderloins.....	@18	@10

Beef Products.

Beans (per lb.).....	10 @11	@10
Heart.....	@14	@11
Tongues, 4@5.....	@35	@25
Swetbreads.....	@40	@39
On-Tail, per lb.....	5 @10	5 @9
Frank Tripe, plain.....	@6	@6
Frank Tripe, H. C.....	@8	@7 1/2
Livers.....	17 @22	12 1/2 @13
Kidneys, per lb.....	@15	@10 1/2

Veal.

Choice Carcass.....	24 @26	23 @24
Good Carcass.....	23 @24	18 @22
Good Carcass.....	25 @32	27 @33
Good Backs.....	14 @17	14 @17
Medium Backs.....	12 @13	10 @12

Veal Products.

Brains, each.....	11 @12	@12
Swetbreads.....	@80	@65
Calf Livers.....	50 @55	45 @47

Lamb.

Choice Lambs.....	@32	@30
Medium Lambs.....	@28	@27
Choice Saddles.....	@34	@33
Medium Saddles.....	@32	@31
Choice Fores.....	@24	@22
Medium Fores.....	@22	@21
Lamb Pies, per lb.....	@33	@32
Lamb Tongues, per lb.....	@15	@15
Lamb Kidneys, per lb.....	@30	@25

Mutton.

Heavy Sheep.....	@9	@10
Light Sheep.....	@16	@16
Heavy Saddles.....	@12	@13
Light Saddles.....	@18	@18
Heavy Fores.....	@2	@9
Light Fores.....	@14	@13
Mutton Legs.....	@21	@20
Mutton Loin.....	@15	@20
Mutton Stew.....	@10	@10
Sheep Tongues, per lb.....	@15	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Pork Loin, 8@10 lbs. av.....	@33	23 @24
Corn.....	@15 1/2	@15
Shoulders.....	@19	@13
Tenderloins.....	@20	@45
Spare Ribs.....	@14	@10
Leaf Lard.....	@13 1/2	@13
Back Fat.....	@13	@14
Button Butts.....	@25 1/2	@16
Backs.....	@10	@14
Butts.....	@10	@11
Shin Bones.....	@4 1/2	@4
Shin Bones.....	@14	@9
Shin Bones.....	@15	@15
Pig Feet.....	4 1/2 @5	@5
Kidneys, per lb.....	@8	@8
Livers.....	@6	@7 1/2
Butts.....	@14	@13
Butts.....	@5	@6
Butts.....	@7	@8
Butts.....	@8	@10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@27
Country style sausage, fresh in link.....	@22
Country style sausage, fresh in bulk.....	@20
Country style sausage, smoked.....	@26
Frankfurts in sheep casings.....	@25
Frankfurts in hog casings, choice.....	@23
Bologna in beef bungs, choice.....	@19
Bologna in cloth, paraffined, choice.....	@20 1/2
Bologna in beef middles, choice.....	@20
Liver sausage in hog bungs.....	@26
Smoked liver saus. in hog bungs.....	@16
Liver sausage in beef rounds.....	@17
Head Cheese.....	@27
New England luncheon special.....	@23
Minced luncheon specialty.....	@23
Tongue sausage.....	@26
Blood sausage.....	@17
Polish sausage.....	@20 1/2
Souse.....	@15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@51
Thuringer Cervelat.....	@26
Farmer.....	@31
Holsteiner.....	@28
B. C. Salami, choice.....	@40
Milano Salami, choice, in hog bungs.....	@49
B. C. Salami, new condition.....	@26
Prisses, choice, in hog middles.....	@40
Genoa style Salami.....	@55
Pepperoni.....	@38
Mortadella, new condition.....	@49
Capicola.....	@38
Italian style hams.....	@53
Virginia hams.....	@53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	14 1/2 @14 1/2
Special lean pork trimmings.....	@20
Extra lean pork trimmings.....	22 1/2 @23
Neck bone trimmings.....	17 1/2 @18
Pork cheek meat.....	15 @15 1/2
Pork hearts.....	@12
Native boneless bull meat (heavy).....	@17
Boneless chucks.....	@16 1/2
Shank meat.....	@15 1/2
Beef trimmings.....	@15
Beef hearts.....	10 @10 1/2
Beef cheeks (trimmed).....	@13 1/2
Dressed canners, 300 lbs. and up.....	@12
Dressed canners, 350 lbs. and up.....	@12 1/2
Dr. bologna bulls, 500@700 lbs.....	@13 1/2
Beef tripe.....	4 1/2 @5
Cured pork tongues (can. trim.).....	@16

SAUSAGE CASINGS.

(F. O. B. CHICAGO).

Beef Casings:	
Domestic round, 180 pack.....	@45 1/2
Domestic round, 140 pack.....	@50
Wide export rounds.....	@67
Medium export rounds.....	@60
Narrow export rounds.....	@67
No. 1 weasands.....	@18
No. 2 weasands.....	@7 1/2
No. 1 domestic bungs.....	@31
No. 2 bungs.....	@21
Regular middles.....	@1.30
Selected wide middles.....	@2.50
Dried bladders:	
12/15.....	@2.25
16/12.....	@2.00
8/10.....	@1.25
6/8.....	@1.15

Hog Casings:	
Narrow, per 100 yds.....	@3.25
Narrow, med., per 100 yds.....	@2.50
Medium, per 100 yds.....	1.50 @1.75
Wide, per 100 yds.....	@.90
Export bungs.....	@.30
Large prime bungs.....	@.25
Medium prime bungs.....	@.18
Small prime bungs.....	@.08
Middles.....	@.18
Stomachs.....	.06 @.08

Quotations for large lots. Smaller quantities at usual advance.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	68.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARBELED PORK AND BEEF.

Mess pork, regular.....	31.00
Family back pork, 20 to 34 pieces.....	32.00
Family back pork, 35 to 45 pieces.....	33.00
Clear back pork, 40 to 50 pieces.....	26.50
Clear plate pork, 25 to 35 pieces.....	25.00
Brisket pork.....	21.00
Beef pork.....	27.00
Plate beef.....	28.00
Extra plate beef, 200 lb. bbls.....	28.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.55 @1.57 1/2
Oak pork barrels, black iron hoops.....	1.80 @1.85
Ash pork barrels, galv. iron hoops.....	1.75 @1.77 1/2
White oak ham tierces.....	2.22 @2.25
Red oak lard tierces.....	2.42 @2.45
White oak lard tierces.....	2.42 @2.45

OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1 lb. cartons, rolls or	
prints, f.o.b. Chicago.....	@28
White animal fat margarine in 1 lb.	
cartons, rolls or prints, f.o.b. Chicago.....	@20 1/2
Nut, 1 lb. cartons, f.o.b. Chicago.....	@17
(30 and 60 lb. solid packed tubs,	
1c per lb. less.).....	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@15

DRY SALT MEATS.

Extra short clears.....	@15
Extra short ribs.....	@15
Short clear middles, 60-lb. avg.....	@16
Clear bellies, 18@20 lbs.....	@16 1/2
Clear bellies, 14@16 lbs.....	@16 1/2
Rib bellies, 20@25 lbs.....	@16
Rib bellies, 25@30 lbs.....	@15 1/2
Fat backs, 10@12 lbs.....	@11 1/2
Fat backs, 14@16 lbs.....	@12 1/2
Regular plates.....	@12 1/2
Butts.....	@10

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@28 1/2
Fancy skid. hams, 14@16 lbs.....	@30
Standard reg. hams, 14@16 lbs.....	@26 1/2
Picnics, 4@8 lbs.....	@18 1/2
Fancy bacon, 6@8 lbs.....	@31
Standard bacon, 6@8 lbs.....	@25 1/2
Cooked hams, choice, skin on, fattened.....	@41 1/2
Cooked hams, choice, skinned, fattened.....	@42
Cooked hams, choice, skinned, fattened.....	@43 1/2
Cooked picnics, skin on, fattened.....	@28
Cooked picnics, skinned, fattened.....	@29
Cooked loin roll, smoked.....	@42

ANIMAL OILS.

Prime lard oil.....	@15
Extra winter strained.....	@12 1/2
Extra lard oil.....	@11 1/2
Extra No. 1 lard.....	@11 1/2
No. 1 lard oil.....	@10 1/2
No. 2 lard oil.....	@10 1/2
Acidless tallow oil.....	@10 1/2
Pure tallow oil.....	@11 1/2
Extra neatfoot oil.....	@11 1/2
No. 1 neatfoot oil.....	@11
20 deg. CT neatfoot oil.....	@13 1/2

LARD (Unrefined).

Prime, steam, loose.....	@12.12
Prime, steam, cash tierces.....	@12.27
Leaf, raw.....	@11.87
Neutral lard.....	@14.50

LARD (Refined).

Pure lard, kettle rendered, per lb.....	13 @13 1/2
Pure lard tierces.....	12 1/2 @13
Compound.....	12 @12 1/2

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	12 1/2 @12 1/2
Oleo stocks.....	12 1/2 @12 1/2
Prime No. 1 oleo oil.....	11 1/2 @11 1/2
Prime No. 2 oleo oil.....	11 1/2 @11 1/2
No. 3 oleo oil.....	10 @10 1/2
Prime oleo stearine, edible.....	10 @10 1/2

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	@9
Prime packers tallow.....	8 1/2 @8 1/2
No. 1 tallow, 10% f.f.a.....	7 @8
No. 2 tallow, 40% f.f.a.....	7 @7 1/2
Choice white grease.....	8 1/2 @8 1/2
A-White grease.....	8 @8 1/2
B-White grease, max. 5% acid.....	7 1/2 @7 1/2
Yellow grease, 10@15 f.f.a.....	7 1/2 @7 1/2
Brown grease, 40% f.f.a.....	6 1/2 @7

VEGETABLE OILS.

Crate cottonseed oil in tanks, f.o.b.	
Valley points, nom., prompt.....	7 @7 1/2
White, deodorized, in bbls. c.a.f. Chgo. 10 1/2 @10 1/2	
Yellow, deodorized, in bbls.....	10 1/2 @10 1/2
Soap stock, 50% f.f.a., f.o.b.....	2 1/2 @2 1/2
Corn oil, in tanks, f.o.b. mills.....	8 1/2 @8 1/2
Soya bean, seller's tanks, f.o.b. coast.....	9 1/2 @9 1/2
Cocanut oil seller's tanks, f.o.b. coast.....	7 @7 1/2
Refined in bbls., c.a.f., Chicago, nom.....	10 @10 1/2

FERTILIZERS.

Blood, unground and ground.....	\$4.25 @4.50
Hoofmeal.....	@4.00
Ground fertilizer, tankage, 40%.....	4.00 @4.35
Ground fertilizer, tankage, 6 to 9%.....	@4.25
Ground raw bone, per ton.....	32.00 @35.00
Ground steam bone, per ton.....	30.00 @32.00
Unground steam bone, per ton.....	26.00 @28.00
Unground bone tankage, per ton.....	23.00 @25.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	70.00 @80.00
Horns, black and striped.....	38.00 @45.00
Horns, white.....	75.00 @80.00
Round shin bones, heavies.....	80.00 @100.00
Round shin bones, lights and med.....	85.00 @70.00
Heavy flats.....	55.00 @70.00
Light flats.....	47.50 @65.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, light and med.....	85.00 @90.00
Buttock bones.....	50.00 @55.00

Retail Section

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.
Address your inquiries to Retail Editor,
THE NATIONAL PROVISIONER, Old
Colony Bldg., Chicago.

Displays to Sell Meat

"Meat for Health" makes a popular window display or an attractive feature at a food show, or in any type of exhibit where it is possible to use refrigerated meat cases.

A Canadian meat dealer who is anxious to counteract some adverse propaganda wishes to put on a "meat for health" exhibit, and writes as follows regarding it:

Editor The National Provisioner:

Can you give me some pointers for a meat display? I want to use this for the benefit of the meat retailer and for the general public. In my particular territory there is a good deal of agitation against meat and I want to reply to some of this unfair propaganda.

A "meat for health" display should have a good influence. The public should be taught the advantage of meat in a balanced diet, and this can be done without casting reflection on the value of other foods.

It is assumed that this inquirer will have refrigerated display cases available for use in exhibiting fresh meats. In any public demonstration it is generally a simple matter to secure the co-operation of refrigeration and refrigerated counter manufacturers.

One attractive fresh meat display features the difference in quality in beef. This can be done with loins, round and chucks of fancy, medium and plain cattle, or if it is desired to make the contrast sharper, only the commercial cuts from prime steers and from plain cows can be used side by side.

Another fresh meat exhibit can feature lamb, not only the different grades of carcasses but all of the conventional cuts and the fancy cuts such as mock duck, crown roast, French and American chops and legs, etc.

Another counter can be devoted to all kinds of cooked and ready-to-serve meats, attractively displayed. Whole and half hams and bacon, the latter well striped with lean and the too fat kind, can be featured.

Over all of this attractive posters should be used showing meat in proper food combinations. Also "Meat for Health" should be featured on cards and posters wherever it is possible to use them to advantage. Such posters and cards can be made by a sign

painter at small cost, or by anyone who does lettering well.

Special posters and literature are always available for use in such exhibits, being distributed by agencies organized especially for the promotion of meat consumption and for the education of the public to a better understanding of the place of meat in the diet.

SAVORY FRANKFURTERS.

Frankfurters are economical to buy, have practically no waste and are cooked with a minimum of time and effort. These are some of the reasons that make them popular as a hot weather meat.

However, there popularity might be increased did housewives know of more ways of preparing them. And the retailer, no doubt, could increase his turnover by giving his customers new recipes for preparing these meats. Here is one from Gudrun Carlson, Department of Home Economics, Institute of American Meat Packers, that housewives will appreciate having.

One pound of frankfurts, one cup of diced celery, one-fourth teaspoon of salt, one-half cup of tomato catsup, two tablespoons of fat, creamed potatoes.

Add a small amount of water to the pan with the frankfurters. Bring to a boil and heat frankfurters through well. Remove to a serving dish, add fat to pan and brown celery. Add catsup, salt, some pepper and pour this sauce over the frankfurters. Surround all with creamed potatoes and sprinkle chopped parsley over the top.

Do you want to improve your book-keeping methods, Mr. Retailer? Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Benefits Retailers

Writing to THE NATIONAL PROVISIONER about the activities of his organization, here is what the secretary of one of the most successful retail meat dealers' associations of the United States says:

"When I visit the offices of concerns with which we do business I seldom fail to see THE NATIONAL PROVISIONER on the manager's desk.

"I only wish that more retailers would read it. They would reap a real benefit."

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

MEATS MOLDED FOR HOT DAYS.

By Gudrun Carlson, Director, Department of Home Economics, Institute of American Meat Packers.

That opposites attract holds true even of weather and foods. For cold days serve warm foods and for warm days serve cold foods is a rule that works well. For the sake of good digestion, one warm beverage or dish is best included in all menus, but the rest of the meal can be planned to give a sense of coolness or warmth as the case may be.

Whatever the temperature, the daily meals must be kept balanced as to their food value. The body continues its vital activities and must be supplied with the necessary food material. Of prime importance is an adequate supply of protein, furnished mainly by such foods as meat, poultry, fish, eggs, milk and cheese. The summer offers the best time to serve these foods in the many possible cold combinations.

Molded or jellied meats are particularly attractive and are easily prepared. This is an excellent way of using up left-over meats. To stretch the amount, hard-cooked eggs, both raw and cooked vegetables, olives, pimiento, cooked rice, noodles, and macaroni can be used in different proportions. After a little experience in making molded or jellied meats, the recipe used can be varied to fit in with the ingredients which happen to be on hand.

If desired, elaborate garnishes can be made in the bottom and sides of the mold, but, when time is limited, a colorful effect can be obtained by using finely minced parsley sprayed over the bottom, and then bits of chopped pimiento and slices of hard-cooked eggs neatly arranged.

To indicate some of the most pleasing combinations for molded or jellied meats, several are suggested here. They are varied enough to suit every purse and every occasion.

Molded Ham Salad.—To each cupful of chopped cooked ham add ¼ cupful chopped celery, ¼ cupful chopped green pepper, ½ tablespoon chopped olives, moisten with cooked salad dressing, add other seasonings as desired and follow general directions for molded meats.

Jellied Meat Loaf.—To 2 cupfuls chopped cooked meat, beef, veal or

pork, ad
¼ cupful
chopped
moisten
Chicke
chopped
mixed w
salt, pep
drops of
dissolved
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Tongue
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pork, add 1 cupful hard-cooked eggs, ¼ cupful chopped pickles, ¼ cupful chopped celery, seasonings to taste, moisten with aspic jelly and mold.

Chicken Mold.—To each cupful cold chopped chicken, add ½ cupful cream mixed with ½ beaten egg, season with salt, pepper, minced pimento and a few drops of lemon juice and mold. Add dissolved gelatin (½ tablespoon) to the cream before combining ingredients.

Tongue in Jelly.—For molding a whole tongue or sliced tongue use a well seasoned clear aspic jelly. Garnish the mold using enough aspic to hold garnish in place, allow to set, add tongue, cover with aspic and set in cold place three to four hours. Beef, veal, lamb or pork tongues can be used in this way.

NEWS OF THE RETAILERS.

The meat market of Roy Miller, South Milford, Ind., was damaged by fire recently. The loss was about \$3,000.

M. M. Marples, Estherville, Ia., has sold his meat market to C. F. Carpenter.

Bernhard F. Lundt will open a grocery and meat market in Blair, Neb.

Otto Merz has sold his retail meat business in Columbus, Neb., to R. H. Kemmer.

Joe Kurkowski has opened a meat market in Amherst, Wis.

A. W. Brandner has purchased Weil's meat market and grocery, Eagle River, Wis.

A retail meat market has been opened in Edgar, Wis., by E. and J. Vollenweider.

Mullin Brothers have sold their meat market in Fox Lake, Wis., to M. M. Turk, Milwaukee, Wis.

Antone E. Dotta has purchased the Humphrey Market, Portola, Calif.

Adamski Sons have succeeded J. A. Adamski & Sons in the retail meat business at 715 Kosoinske St., Manistee, Mich.

The meat market of Toner & Sons, Milton, Ore., was destroyed by fire recently.

Adolph C. and Frank Wiederhold have retired from the Bungalow Market, Portland, Ore. The business will be continued as Bungalow Market, Inc.

Lottie Kelley has engaged in the meat and grocery business in Eugene, Ore., under the name of Marketeats.

J. D. Manville has sold a half interest in his meat business at 5408 Union Ave., Tacoma, Wash., to James Bogdanovich.

The meat market of J. T. Baldwin, Fremont, Ia., has been destroyed by fire.

Wm. Rosenberg has sold the R. & S. Meat Market No. 2, Seattle, Wash., to W. E. Fuss.

N. M. Strite has retired from the Tremont Grocery and Market, 5907 Seventy-second St., S. E., Portland, Ore. The business will be continued by A. A. and R. J. Moodenbaugh.

Stephens & Uhrech, Inc., Mt. Vernon, Wash., is a new firm in the meat business in this city.

Frank M. Griggs has engaged in business at 635 East 39th St., Portland, Ore., as the Linda Vista Grocery and Market.

The Central Market has been opened in Woodburn, Ore., by W. H. Broyles.

Jess W. Knepper has purchased the meat business of E. A. Johnston, Othello, Wash.

A. M. Johnson has opened a meat market and grocery store in Hibbing, Minn.

A. H. Hougen, Redwood Falls, Minn., has sold his meat market to E. M. Jorgenson.

Bill Schroeder has purchased Marcou's Market, Mondovi, Wis.

Oscar Egner will open a meat market in Cooksville, Wis.

Louis Roll and J. M. Carmody have purchased the City Meat Market, Twisp, Wash., from Frank Thurlow.

G. J. Matheson has sold his Quality Meat Market, Hoquiam, Wash., to the Swanson Food Stores, Inc.

The Post Office Market, Anderson, Ind., has been incorporated with a capital stock of \$10,000 by George L. Baker, Vera Baker and John W. Rich. The new organization has purchased the Striker Market.

Retail Shop Talk

FINDING THE PROFIT.

By Frank Farrington.

If a meat dealer buys an article for \$4.00 and sells it for \$5.00, his profit must come out of the \$1.00 difference. The \$4.00 is gone before he gets it. He has nothing to do with that \$4.00 in estimating his profit. He need not be looking for any of the profit in the \$4.00. Of the \$5.00 received, there is just \$1.00 to be considered in hunting for his profit. He must not think in terms of \$5.00.

Unfortunately a large part, if not all, of the \$1.00 is also gone and not available for profit. If his cost of doing business is 25 per cent, his dollar has gone for expenses and along with it 25 cents more that came from his original capital or from the surplus left from selling something that brought a greater advance on its cost.

If his cost of doing business is 20 per cent, the \$1.00 all goes for expenses and he will not be able to find any profit.

Many merchants think they are surely making money because they take in so much of it. They get volume and gross profit and expenses and net profit all inextricably mixed. Some business authority once declared that the greatest word in the English language is "net." At least it is the greatest word in business language and the only word that relates to success.

RETAIL CONVENTION ECHOES.

Joseph Eschelbacher and David Van Gelder "palled" together.

Boston was represented by L. A. Cooper and F. J. Dorr, Jr.

Mrs. John A. Kotal still keeps that wonderful sunshiny disposition.

What was the matter with Mrs. Philip Gerard; she was so very quiet.

Sylvain Metzger and William Ziegler were among the late New York arrivals.

Mrs. George Kramer seemed to be very happy on Wednesday evening. Why not?

Michael Kelly of St. Louis wanted everybody to know there was a "Jr." on his name.

Where did Mr. and Mrs. H. C. Fischer of Brooklyn and their friends go after the first day?

O. A. Kleinfeld of Chicago doesn't know why the convention can't be held in cool weather.

Connecticut was represented by Messrs. Cashman and Preston, both senior and junior.

Some of the "young blood" injected from the West was personified in C. E. Baten of Spokane, Wash.

The delegates from Rochester included Jacob Johnson, H. Schudt and O. Vetter, the old reliables.

Mrs. William Kramer phoned Willie each night. However, she waited until the finish, no matter who won.

That times are changing was evidenced at the national convention by the attendance of "young blood."

Charles Schuck insists upon explaining in his own way, no matter what anybody says. That's right, Charles.

Mrs. M. Bankowitch of Detroit thought the trains for that city left Philadelphia "every hour on the hour."

Probably one of the hardest and most indefatigable workers at the convention was John A. Kotal, the national secretary.

Mrs. I. Werden never loses an opportunity to "mother" the young people, probably thinking of the boy and girl at home.

By her gracious manner and untiring efforts Mrs. Walter G. Hoshour, president of the Philadelphia Ladies' Auxiliary, endeared herself to everybody at the convention.

Val Ness of Minneapolis just could not be happy until he was sure that the 45th annual convention would be held in Minneapolis in 1930.

The officers of the Philadelphia Ladies Auxiliary—Mrs. Walter G. Hoshour, president; Mrs. Robert J. Wagner, vice-president; Mrs. Edwin P.

Margerum, secretary; and Mrs. P. Wm. Gendebien, treasurer, and the members are to be congratulated.

It is to be hoped that Mr. and Mrs. T. Meyer managed to get F. C. Reister home without a serious attack. The girls in Milwaukee are attractive.

Mrs. S. Mellon has time to attend the meetings of the Philadelphia Ladies' Auxiliary, although she has four kiddies and assists her husband on the side.

Mr. and Mrs. Nathan Berg of Philadelphia shortened their European trip by a month in order to attend the national convention in their own home town.

Mrs. Leo Kelly was popular with everybody, especially with the New York ladies, but maybe there was a reason. Mrs. Kelly is originally a New Yorker.

Joseph Seng of Milwaukee is getting younger; he has clipped at least ten years from his age—and that's no "boloney!" Probably this is due in no small measure to his congenial children.

Philadelphia must have heard that some people say it is a "slow city," and decided to make it "hot" for the delegates to the 43rd annual convention of the National Retail Meat Dealers' Association.

Among the Cleveland delegates were Arthur Wells, past national president, William McGonigle, A. S. Pickering, C. M. Kroh, Charles Herris and Emil Vishnosky—a truly representative bunch of retail meat merchants.

B. F. McCarthy, of the New York office of the U. S. Bureau of Animal Economics, and L. O. Washington, business manager of Ye Olde New York Branch, ran over to Philadelphia to see that the convention was functioning.

When John T. Russell makes up his mind, nobody is going to change it for him. He decided he was going to have a rest from legislative duty this year, and irrespective of the wishes of the nominating committee he is doing it.

Miss Schwartz, the little sister of the retiring president, was most unhappy because she was only two hours away from New York and yet could not pay the big city a visit, because business required "big brother" at home in Detroit.

Is August a honeymoon time, or is it used as an excuse to prolong the convention vacation period? Mr. and Mrs. George Anselm, Mr. and Mrs. Joseph Heim and Mr. and Mrs. Leo Spandau of New York spent the week at Atlantic City.

Jacob Herman, president of the Wisconsin State Association, extended a cordial invitation to the delegates to attend the convention of that association on October 14-16 at Sheboygan, Wis. It goes without saying that each event will be held on schedule time.

Mrs. Moe Loeb of New York attended every business session from be-

ginning to end, probably more conscientiously than some of the elected delegates. Mrs. Loeb said she had found the meetings most interesting and had learned much of value to her business.

Mrs. Charles Hembt, president of the New York Ladies' Auxiliary, ably represented that body in her address at the banquet and dance on Wednesday evening, when she expressed appreciation in the name of the ladies at Philadelphia's hospitality, commenting on the graciousness of Mrs. Walter G. Hoshour; congratulating and extending best wishes to the newly-elected national president, George Kramer.

Mr. and Mrs. Burck, Mr. and Mrs. Hirsch and Mr. and Mrs. Anselm of New York had a number of jokes on each other, but probably the best is this one told by Freddy. George Anselm, being a dutiful husband, believes in the fifty-fifty method, so when he had ten dollars on Monday night he gave Mary five. But Freddy says that on Tuesday morning George's five was missing!

The Philadelphia Branch carried off several big honors at the 43rd national convention. William B. Margerum, president of the Branch, was elected chairman of the national board of directors, while the Branch won for this year the silver loving cup, presented to the national association by the retiring president, Emil Schwartz.

In this connection there will be much hard work among the locals in all sections of the country to take the cup away from Philadelphia next year. The condition in order to keep the cup permanently is to win it three years in succession.

Some of those going in the private car from Greater New York included Mr. and Mrs. George Anselm, Mr. and Mrs. Frank P. Burck, Mr. and Mrs. Buckley, Mr. and Mrs. Beaver, Joseph Eschelbacher, Mr. and Mrs. Philip Gerard, Mr. and Mrs. Joseph Heim, Mr. and Mrs. Charles Hembt, Mr. and Mrs. Fred Hirsch, Herman Kirschbaum, Mr. and Mrs. George Kramer, Mrs. William Kramer, Mr. and Mrs. Frank Kunkel, Mrs. Moe Loeb and sister, Mr. and Mrs. Theo. Meyer, F. C. Reister, E. Ritzman, Charles Schuck, Mr. and Mrs. Chris Roselle, A. Metzger, Mr. and Mrs. Leo Spandau, David Van Gelder, H. C. Vetter, Mr. and Mrs. I. Werden, Louis Goldschmidt, and Miss M. B. Phillips of THE NATIONAL PROVISIONER.

CONVENTION ENTERTAINMENT.

Entertainment in a lavish style commenced almost as soon as the delegates to the National Retail Meat Dealers Association convention arrived in the historical city of Philadelphia. The large affair was on Monday evening, when the T-Bone dinner and dance was held in the roof garden of the Bellevue-Stratford. Needless to say that T-bone steaks were on the menu of the wonderful dinner served.

During the dinner there was community singing, and at its conclusion toastmaster George Kramer of New

York introduced the principal speaker of the evening, Dr. Edward J. Cattell, former statistician of the city of Philadelphia. There was not a moment of dullness during this grand old man's talk. After dinner dancing was enjoyed until an early hour.

While the men were in session the visiting ladies were being cared for by the very capable president of the Ladies' Auxiliary of Philadelphia, Mrs. Walter G. Hoshour. This wonderful little president, by the way, won the respect and love of all—not only the ladies, but also the men. On Tuesday there were trips to the stores and a boat ride, while the evening was given over to the theatre, and on Wednesday there were sight-seeing bus rides.

Probably the principal social event was the banquet and dance in the roof garden of the hotel on Wednesday. This was a time when all the duties of the convention were over for most of the men and they were able to relax for a few minutes, after three arduous days of work in a heated atmosphere.

As on Monday there was community singing, which was interrupted at times by special request numbers. Notable among these were heard the fine voices of Mrs. Walter Hoshour of Philadelphia, Mrs. Leo Spandau of New York, Emil Schwartz of Detroit, Jacob Herman of Milwaukee and Wm. McGonigle of Cleveland.

William B. Margerum of Philadelphia was the toastmaster, and in passing it might be noted that in the affiliation of Mr. Margerum with the Philadelphia branch the National Meat Dealers' Association has acquired a very fine type of speaker.

Among the speakers were Mrs. Walter Hoshour, who in her own way expressed her appreciation and the hope that the ladies had enjoyed their visit; Emil Schwartz, the retiring president, told of the pleasures of a retiring president; while the newly elected president, George Kramer, told how the ship had been dismantled and of the building of another which would undoubtedly do much for the meat retailers of the country; Charles Schuck of New York, John T. Russell of Chicago, John A. Kotal, Chicago and Dr. McKean of Philadelphia.

Mrs. A. C. Gaun of Milwaukee was the winner of a basket of fruit, some say through a lucky number and some say a beauty contest; but whichever the case, the latter was fully lived up to. The ladies were presented with picture frames showing views of the city and a box of candy, while the gentlemen received silver cigars.

On Thursday the ladies and delegates enjoyed to the full a bus ride to Christ Church, Independence Hall, the Liberty Bell and Declaration chamber, and then the trip to Valley Forge, where many historical sights were viewed with interest.

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended Aug. 11, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,610	7,110	1,735	33,185
New York	805	5,358	17,634	6,179
Central Union	3,263	1,845	70	13,463
Total	7,678	13,813	19,439	52,827
Previous week	7,654	12,709	19,619	52,184
Two weeks ago	6,290	10,987	18,597	52,139

New York Section

NEW YORK NEWS NOTES.

J. F. Diehl, of the New York produce department of Wilson & Company, is resting comfortably at Atlantic City on his vacation.

F. W. Pratt, of the New York district office of Wilson & Company, left last week Saturday with his wife and son to motor to Boston, where they will be joined by his mother, who is in her 86th year. From there they will go to Monument Beach, Cape Cod.

Leon Dashew, who does considerable law work for the meat trade in Greater New York, has moved from 230 Fifth Avenue to the Emigrant Industrial Savings Bank Building, 51 Chambers Street, suite 1011, where he will continue the general practice of law.

Miss L. M. Knoeller, secretary to W. A. Lynde, district manager, Wilson & Company, New York, is spending a two weeks' vacation in short motor trips.

Miss I. M. Cromie, secretary to Samuel Slotkin, president of the Hygrade Products Corporation, Brooklyn, is starting a vacation on Saturday which will probably be spent in the Adirondacks.

T. E. Ray, branch house department, Swift & Company, New York, is spending a vacation at his bungalow in Bayville, L. I.

Paul A. Flynn, manager of the statistical department, Armour and Company's 120 Broadway office, is spending a vacation in the Catskills.

L. J. Cavanaugh, transportation department, Swift & Company, New York, is spending his vacation in the Catskills.

A. F. Hallenbeck, manager of Swift & Company's Thirteenth Street market, is spending a vacation in the Catskills.

His many friends in the trade are extending sympathy to E. C. Howes of Swift & Company's New York district office in the loss of his wife, who died last Friday.

R. D. Hebb, publicity department, Swift & Company, Chicago, is in New York this week.

R. W. Moody, head of the branch house, Cudahy Packing Company, Chicago, is in New York this week.

Jack Shribman, who covers a part of the Eastern territory for S. Oppenheimer & Co., left for a month's vacation in Europe on the steamship "Olympic," which sailed August 11th. Mr. Shribman was given a fine send-off by the trade.

J. H. Lawrence, former manager of the branch house at Buffalo, New York, for the Jacob Dold Packing Co., is now in charge of their branch at Wallabout Market, Brooklyn.

H. Douglass, assistant superintendent, Cudahy Packing Company's 14th Street plant, is spending his vacation motoring to Chattanooga, Tenn.

H. B. Salls, of the provision department in the New York district of the Cudahy Packing Co., is spending the second week of his vacation in Boston.

Miss West, secretary to Dan Gallagher, Chicago broker, spent a few days in New York last week before sailing for a vacation in Europe. Miss West will return about the middle of October.

Frederick B. Cooper, broker, is spending the month of August at his summer home in Martha's Vineyard.

AMONG RETAIL MEAT DEALERS.

L. O. Washington, business manager of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, is starting a vacation Saturday which will be spent at Hankin, New York.

The principal subject discussed at the board of directors' meeting of Ye Olde New York Branch on Tuesday evening of this week was the annual dinner dance. Plans have been made to hold this in the Pennsylvania Hotel on December 9.

Reports from Lawrence Eschelbacher, son of Mr. and Mrs. Joseph Eschelbacher, who opened a market for himself at Corona, L. I., are that he is having success in that section.

Charles Schuck, national treasurer and state president of the Retail Meat Dealers Association, with his family is making a tour of Canada. He reports from the Mount Royal Hotel in Montreal that the cities in Canada are hot and overcrowded, and that they are moving on to Quebec.

This little story is being told as a warning to mothers who go with hubby and the kiddies to the springs for an outing so they will realize that it is not sufficient to have an extra supply for the boy, but hobbies sometimes also fall in. When George Anselm and family spent a Sunday during the summer with the Hembdts at the Springs, Mrs. Anselm brought along an extra outfit for son, but when hubby fell in the creek, turkish towels and robes had to be pressed into service.

The Westchester County Branch of the New York State Association of Retail Meat Dealers will hold a clam bake on Sunday, August 26, at Schmidt's farm. There will be entertainment, outdoor sports, prizes, good food and refreshments. The tickets are \$6.00 each which covers everything. Reservations may be made through G. H. Luithle, 395 South Broadway, Yonkers, or through the office of the New York State Association.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ended August 11, 1928, with comparisons, as follows:

	Week ended Aug. 11.	Prev. week.	Cor. week, 1927.
Steers, carcasses...	6,575½	5,610½	8,315¾
Cows, carcasses...	408	288	547
Bulls, carcasses...	92	83	115
Veals, carcasses...	4,547	5,138	7,008
Lambs, carcasses...	20,218	19,843	21,069
Mutton, carcasses...	2,542	1,777	2,126
Beef cuts, lbs...	128,104	128,553	782,405
Pork cuts, lbs...	720,197	780,116	867,544
Local slaughters:			
Cattle	8,982	8,285	9,327
Calves	14,565	13,467	14,580
Hogs	36,467	37,151	40,225
Sheep	57,345	56,694	54,967

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Stearine, Beef Cracklings, Ground Scrap, Fertilizers
Dealers in Hides, Skins, Pelts, Wool and Furs
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Broker

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Hoof and Horn Meal
40 Rector St. New York City

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Makers

Refrigerators and Fixtures for Meat Markets,
Groceries, etc.

Catalogues and prices on request

OFFICE AND SALESROOMS

331-333 N. Second Street, Philadelphia, Pa.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$15.25@15.75
Cows, medium	8.00@ 9.75
Bulls, light to medium	8.50@ 9.75

LIVE CALVES.

Veals, good and ch.	\$18.00@19.00
Calves, com. to med.	7.00@ 9.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$15.75@16.00
Lambs, medium	12.00@14.75
Ewes, fat	5.50@ 7.00

LIVE HOGS.

Hogs, 160-210 lbs.	12.75@13.60
Hogs, medium	12.00@13.60
Hogs, 120 lbs.	13 @13 1/2
Roughs	10 @11
Good Roughs	@11 1/2

DRESSED HOGS.

Hogs, heavy	@17 1/2
Hogs, 180 lbs.	@17 1/2
Pigs, 80 lbs.	@17 1/2
Pigs, 80-140 lbs.	@18 1/2

DRESSED BEEF.

Choice, native heavy	26 @27
Choice, native light	24 @25
Native, common to fair	26 @26 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	26 @27
Native choices, yearlings, 400@600 lbs.	24 @25 1/2
Good to choice heifers	23 @24 1/2
Good to choice cows	20 @21
Common to fair cows	16 @18 1/2
Fresh bologna bulls	14 1/2 @15 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	@30 29	@32
No. 2 ribs	@26 27	@28
No. 3 ribs	@24 25	@26
No. 1 loins	@31 36	@38
No. 2 loins	@19 34	@35
No. 1 hinds and ribs	25 @28	31 @33
No. 2 hinds and ribs	22 @24	30 @30 1/2
No. 3 hinds and ribs	20 @21	28 @29 1/2
No. 1 rounds	@23 24	@27
No. 2 rounds	@23 24	@25
No. 3 rounds	@18 23	@25
No. 1 chucks	@19 23	@25
No. 2 chucks	@17 22	@22
No. 3 chucks	@13 20	@21
Bolognas	@ 6 16	@16 1/2
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED VEAL AND CALF.

Prime veal	30 @32
Good to choice veal	20 @29
Med. to common veal	22 @23
Good to choice calves	26 @28
Med. to common calves	20 @23

DRESSED SHEEP AND LAMBS.

Lambs, prime	29 @30
Lambs, good	26 @28
Sheep, good	16 @17
Sheep, medium	14 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.	24 @25
Hams, 10@12 lbs. avg.	24 @25
Hams, 12@14 lbs. avg.	24 @25
Picnics, 4@6 lbs. avg.	16 @18
Picnics, 6@8 lbs. avg.	17 @18
Rollbacks, 6@8 lbs. avg.	18 @19
Beef tongue, light	36 @38
Beef tongue, heavy	40 @42
Bacon, boneless, Western	22 @23
Bacon, boneless, city	19 @20
Pickled bellies, 8@10 lbs. avg.	16 @17

FANCY MEATS.

Fresh steer tongues, untrimmed	32c a pound
Fresh steer tongues, l. c. trim'd	44c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	15c a pound
Mutton kidneys	9c each
Livers, beef	84c a pound
Oxtails	12c a pound
Beef hanging tenders	24c a pound
Lamb fries	16c a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	28 @29
average	@30
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	45 @50
Shoulders, city, 10@12 lbs. avg.	20 @21
Shoulders, Western, 10@12 lbs. avg.	19 @20
Butts, boneless, Western	27 @28
Butts, regular, Western	25 @26
Hams, Western, fresh, 10@12 lbs. avg.	24 @25
Hams, city, fresh, 6@10 lbs. avg.	24 @25
Picnic hams, Western, fresh, 6@8 lbs.	23 @25
average	17 @18
Pork trimmings, extra lean	23 @24
Pork trimmings, regular, 50% lean	14 1/2 @15
Spareribs, fresh	14 @15

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	95.00@100.00
per 100 pcs.	
Flat shin bones, avg. 40 to 45 lbs.	@ 75.00
per 100 pcs.	
Black hooft, per ton	45.00@ 50.00
Striped hooft, per ton	45.00@ 50.00
White hooft, per ton	@ 55.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1a. 300.00@325.00	
Horns, avg. 7 1/2 oz. and over, No. 2a. 250.00@275.00	
Horns, avg. 7 1/2 oz. and over, No. 3a. 200.00@225.00	

BUTCHERS' FAT.

Shop fat	@ 2%
Breast fat	@ 4 1/2
Edible suet	@ 6
Cand. suet	@ 5%

SPICES.

	Whole.	Ground.
Allspice	20 23	
Cinnamon	15 18	
Cloves	29 34	
Coriander	7 8	
Ginger	1.03 1.13	
Mace	89 89	
Nutmeg	35 39	
Pepper, black	68 72	
Pepper, Cayenne	85 85	
Pepper, red	57 61	
Pepper, white		

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	29 3.20	3.55	3.75	4.90
Prime No. 2 Veals	37 3.00	3.50	3.50	4.05
Butterback No. 1	26 2.85	3.20	3.40	
Butterback No. 2	24 2.65	2.95	3.15	
Branded Grubby	15 1.70	1.95	2.15	2.90
Number 3		At Value		

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	8c	5 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined large crystal saltpetre	8 1/2 c	8 1/2 c
Double refined nitrate soda	4c	8 1/2 c

	In 25 barrel lots:	
Double refined saltpetre, granulated	5 1/2 c	5 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined saltpetre, large crystal	8 1/2 c	8 1/2 c
Double refined nitrate soda, granulated	3 1/2 c	3 1/2 c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry picked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	29 @31
Western, 48 to 54 lbs. to dozen, lb.	27 @29
Western, 45 to 47 lbs. to dozen, lb.	25 @27
Western, 36 to 42 lbs. to dozen, lb.	23 @25
Western, 30 to 35 lbs. to dozen, lb.	22 @23
Fowls—fresh—dry pld.—prime to fry,—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	32 @33
Western, 48 to 54 lbs. to dozen, lb.	30 @30
Western, 45 to 47 lbs. to dozen, lb.	28 @28
Western, 36 to 42 lbs. to dozen, lb.	26 @27
Western, 30 to 35 lbs. to dozen, lb.	24 @25
Fowls—frozen—dry pld.—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	28 @31
Western, 55 to 59 lbs., lb.	27 @30
Western, 43 to 47 lbs., lb.	25 @26
Western, 30 to 35 lbs., lb.	21 @23
Ducks—	
Long Island, spring	23 @23
Turkeys—Western—dry packed	25 @29
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	55 @55
Squabs, 9 to 10 lbs.	50 @50

LIVE POULTRY.

Fowls, colored, per lb., via express	28 @28
Broilers, fancy	28 @28
Ducks, nearby	23 @23
Pigeons, per pair, via freight or express	20 @20

BUTTER.

Creamery, extras (92 score)	40 @40
Creamery, first (88 to 90 score)	44 1/2 @44 1/2
Creamery, seconds	42 1/2 @44 1/2
Creamery, lower grades	40 @40

EGGS.

(Mixed colors.)

Extras	34 @34
Extra firsts	33 @33
Firsts	30 @30
Checks	34 @34

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 1.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.30
Blood, dried, 15-16% per unit	@ 4.90
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	1.50 @ 1.50
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.80 @ 4.80
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	4.50 @ 4.50
Soda Nitrate, in bags, 100 lbs. spot	@ 2.15
Tankage, ground, 10% ammonia, 15% B. P. L., bulk	4.65 @ 4.65
Tankage, unground, 9@10% ammonia	4.45 @ 4.45

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@ 22.50
Bone meal, raw, 4 1/2 and 50 bags, per ton	@ 27.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 12.50

Potash.

Manure salt, 20% bulk, per ton	@ 12.50
Kainit, 12.4% bulk, per ton	@ 8.00
Muriate in bags, basis 80%, per ton	@ 6.00
Sulphate in bags, basis 90%, per ton	@ 6.50

Beef.

Cracklings, 50% unground	@ 1.10
Cracklings, 60% unground	@ 1.10
Meat Scraps, Ground.	
50%	@ 0.50
55%	@ 0.50

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